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Delicious and Different Recipes
of

Kissin' wears out...
Cookin don't!
Nori

HAMILTON WESLEYAN WOMEN
Hamilton, Indiana

Expression of Appreciation

Our organization wishes to sincerely express our appreciation and thanks to all those individuals who donated recipes, helped with the compiling and the selling or in any other way contributed to the publication of this delightful cookbook.

Hamilton Wesleyan Women

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By

COOKBOOK PUBLISHERS, INC.
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The
WESLEYAN CHURCH

1982 - 1983
OFFICERS

Hamilton Wesleyan
W.M.S.

President	Betty Fee
Vice President	Graple Gibson
Secretary	Sue Myers
Treasurer	Karen Doty

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A HANDY SPICE GUIDE
TO MAKE YOU BECOME A SEASONED SEASONER

ALLSPICE....a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. USES: (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

BASIL....the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. USES: For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES....the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. USES: For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY....the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. USES: For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER....a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. USES: For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL....the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. USES: Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE....the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. USES: (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM....an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. USES: In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)....is a vegetable protein derivative for raising the effectiveness of natural food flavors. USES: Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

OREGANO....the leaf of a safe bush growing in Italy, Greece and Mexico. USES: An excellent flavoring for any tomato dish, especially Pizza, chili con carne, and Italian specialties.

PAPRIKA....a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. USES: A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY....the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. USES: Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

ROSEMARY....an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. USES: In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

SAGE....the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. USES: For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

THYME....the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. USES: For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC....a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. USES: As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

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APPETIZERS, PICKLES, RELISHES

APPETIZERS

SPREAD

Braunschweiger
1/2 as much cream cheese
1 Tbsp. horseradish
1 Tbsp. Worcestershire sauce
Garlic salt to taste

Let set overnight. Good as a sandwich spread or good on crackers.

Rita Howe

SANDWICH SPREAD

1/2 lb. Braunschweiger
3 oz. cream cheese
1 Tbsp. mayonnaise
1 Tbsp. mustard
2 Tbsp. sweet pickle relish
1 hard-boiled egg, diced

Mix together.

Gloria McConnell

HAL'S CHIP DIP
(Really good)

1 c. sour cream
1 c. cottage cheese
1 c. Hellmann's salad dressing
1 pkg. Hidden Valley original salad dressing

Do not use Miracle Whip, it will not mix and may curdle.

Chloe Myers

BAR CHEESE

Cut 1 pound bacon into bits and fry crisp. Drain. In same skillet, leave in 1 tablespoon grease. Melt a 2 pound box of Velveeta cheese. Add bacon, 1/2 cup horseradish and 1 cup Miracle Whip, stir, pour into bowls. I only put in 1 tablespoon horseradish.

Rita Patee

CHEESE BALL

2 large cream cheese	1/4 c. green pepper, chopped fine
1 small can crushed pineapple, drained (1 c.)	1 Tbsp. seasoned salt
2 Tbsp. chopped onion	

Mix together and form a ball.

1 c. ground pecans	Parsley

Roll ball in nuts and parsley. Refrigerate.

Rita Patee

CHEESE BALL

1 (8 oz.) cream cheese	2 drops Worcestershire sauce
1 (3 oz.) Blue cheese	1/2 c. chopped pecans
1 (3 oz.) snappy cheese	1/4 c. minced parsley
1 Tbsp. onion	

Mix ingredients together, roll in chopped pecans after you have formed the ball.

Nora Pierce

CHEESE BALL

2 (8 oz.) pkg. cream cheese	2 Tbsp. Worcestershire sauce
3 Tbsp. onion bits	2 pkg. dried beef, put 1 in mix, the other on top

Mix ingredients together, shape into a ball and chill.

Nora Pierce

* * * * *

To make a level cake, cut toweling in strips and wet and pin around the sides of any size cake pan.

* * * * *

PICKLES, RELISHES

BREAD AND BUTTER PICKLES

4 qt. sliced medium cucumbers
6 medium white onions, sliced
2 green or red peppers, sliced
1/3 c. coarse salt
3 cloves garlic, sliced

Slice cucumbers thin, add onions, peppers and garlic cloves. Add salt, cover with cracked ice; mix thoroughly. Let stand 3 hours. Combine following:

1 1/2 tsp. celery seed
5 c. sugar
2 Tbsp. mustard seed
1 1/2 tsp. turmeric
3 c. vinegar

Drain water from cucumbers, pour above mixture over cucumbers. Heat to boil. Seal in hot jars. Makes 8 pints.

Elaine Johnson

PICKLE RELISH

(Serves 7 pints)

Grind 12 cucumbers. Add 2 cups water and 1/2 cup salt and let stand overnight. Drain. Grind 7 or 8 onions and 4 mangos. Combine cucumbers, onions and mangos. Add 3 cups vinegar, 5 cups sugar, 3 tablespoons each of mustard seed and celery seed. Simmer 30 minutes and seal.

Amy Houser

SWEET PICKLES CHUNKS

14 cucumbers (5 or 6 inches long)
1 qt. vinegar
8 c. sugar
2 Tbsp. mixed whole pickling spices
2 Tbsp. salt

Wash and cut. Put into container; cover with boiling water. Set aside next day - drain. Do 4 days. Fifth day - drain again. Then combine vinegar, sugar, salt and spices. (put spices in a cheesecloth and bring to a boil). Pour boiling vinegar mixture on cucumbers. Repeat by reheating vinegar mixture, boiling each morning until they have been in syrup 4 days. Ninth day, heat and cover with boiling syrup and seal.

Georgia Van Hoitsma

REFRIGERATOR PICKLES

To 7 cups thinly sliced cucumbers, add:

1 c. sliced onions	1 c. green peppers

Place in large container. Mix:

2 c. sugar	1 Tbsp. celery seed
1 c. vinegar	1 1/2 Tbsp. salt

Stir until sugar is dissolved and pour over pickles and refrigerate.

Arora McConnell, from
Gloria McConnell

PICKLED BEETS

1 gal. small beets	2 sticks cinnamon
2 c. sugar	1 Tbsp. whole allspice
1 1/2 tsp. salt	3 1/2 c. vinegar

Boil beets 1/2 hour or until skins come off. Save water to use in vinegar later. Add sugar, salt, spices and 1 1/2 cups water (beet liquid) to vinegar. Simmer 15 minutes. Pack beets into jars. Add hot liquid. Process pints and quarts 30 minutes in hot water bath.

Elaine Johnson

Soups, Salads, Vegetables

FOOD QUANTITIES FOR 25, 50, AND 100 SERVINGS

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling for Sandwiches (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1¾ to 2 quarts	2½ to 4 quarts
Jams & Preserves	1½ lb.	3 lb.	6 lb.
Crackers	1½ lb.	3 lb.	6 lb.
Cheese (2 oz. per serving)	3 lb.	6 lb.	12 lb.
Soup	1½ gal.	3 gal.	6 gal.
Salad Dressings	1 pt.	2½ pt.	½ gal.
Meat, Poultry or Fish:			
Wieners (beef)	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles, Vegetables:			
Potato Salad	4¼ quarts	2¼ gallons	4½ gallons
Scalloped Potatoes	4½ quarts or 1 12×20'' pan	8½ quarts	17 quarts
Mashed Potatoes	9 lb.	18-20 lb.	25-35 lb.
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Canned Vegetables	1 #10 can	2½ #10 cans	4 #10 cans
Fresh Vegetables:			
Lettuce (for salads)	4 heads	8 heads	15 heads
Carrots (3 oz. or ½ c.)	6¼ lb.	12½ lb.	25 lb.
Tomatoes	3-5 lb.	7-10 lb.	14-20 lb.
Desserts:			
Watermelon	37½ pounds	75 pounds	150 pounds
Fruit Cup (½ c. per serving)	3 qt.	6 qt.	12 qt.
Cake	1 10×12'' sheet cake 1½ 10'' layer cakes	1 12×20'' sheet cake 3 10'' layer cakes	2 12×20'' sheets cakes 6 10'' layer cakes
Whipping Cream	¾ pint	1½ to 2 pints	3 pints
Ice Cream:			
Brick	3¼ quarts	6½ quarts	12½ quarts
Bulk	2¼ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1½ gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water

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SOUPS

POTATO SOUP

3 potatoes, cut small	2 tsp. chopped celery
2 tsp. chopped onions	2 tsp. chopped parsley
1/2 tsp. salt	1 tsp. caraway seed
1 qt. boiling water	2 Tbsp. butter
1/8 tsp. white pepper	1 Tbsp. flour

Heat butter, add onions, celery and simmer 10 minutes. Add potatoes, cover and cook 2 minutes. Add water and boil 1 hour. Add salt, parsley and caraway seed and pepper. Be sure and add more water as needed as it evaporates. Brown the flour and mix with butter, add some potato liquid and cook. Combine the mixture and serve hot with croutons. Any cold cooked leftover vegetable may be added. (I increase this recipe as needed, and as I just use the basic receipt as a guide I more or less season it to my own preferences.)

Dorothy Shepherd

POTATO AND RIVAL SOUP

5 medium potatoes	1 1/4 c. flour
1 medium onion	Salt to suit taste
3/4 qt. milk	2 dashes pepper
1 egg	

Peel and wash potatoes. Dice medium. Peel onion and dice. Cover potatoes and onions placed in pan with 2 inches water over vegetables. Boil 20 minutes on medium heat. Into a bowl, place flour and egg. Take a fork and mix lightly the egg into dry flour. Reduce heat to medium low. Add milk to potatoes, onions and broth. Stir in egg and flour mixture into hot broth. Stir well and continue cooking until rivals are done - about 30 minutes.

Mrs. Betty Fee

POTATO SOUP

5 medium potatoes	2 Tbsp. butter
2 c. water	4 stalks celery, chopped
3/4 tsp. salt	2 Tbsp. minced onion
1/4 tsp. pepper	2 c. milk

Peel potatoes and cut into small cubes. Cook in water until tender. Saute celery and onion in butter until tender. Add celery, onion, salt, pepper and milk to potatoes. Heat through and serve.

OKRA SOUP

1 large beef shank	1 (#2 1/2) can tomatoes
4 qt. water	1 medium onion, chopped
Salt and pepper to taste	1 tsp. sugar
3 qt. okra, cut small	1 extra qt. water
1 (#2) can tomatoes	

Boil shank in 4 quarts of salted water until tender. Add okra, tomatoes, onion, sugar, salt and pepper. Cook slowly about 5 hours, adding extra water as soup cooks down. Yield: About 5 quarts.

Mrs. David Huguenin,
submitted by:
Dorothy Shepherd

SPLIT PEA SOUP

1 meaty ham bone	1 pkg. green or yellow split peas
3 qt. water	2 medium onions, chopped
1/2 c. chopped celery	
Salt and pepper to taste	

If you wish the soup to cook quickly, soak the peas in water overnight. Drain. Put peas and ham bone in water, add onions and celery. Bring to a boil and simmer slowly, stirring occasionally until peas have disintegrated and turned to mush. Add seasonings. Serves 8 - 10.

Mrs. William Dotterer
submitted by:
Dorothy Shepherd

CHILI

1 lb. hamburger
1 qt. tomatoes, put into blender
1 (16 oz.) can chili beans
1 medium onion
1/4 c. sugar
1 tsp. salt
1/4 tsp. pepper
2 Tbsp. chili powder

Saute hamburger and onion until done. Add to pot of tomatoes and chili beans. Add seasonings. Serve hot.

Mrs. Betty Fee

BEAN SOUP
(6 servings)

1 1/2 c. dry beans
7 c. water
Ham pieces or ham bone
1 small onion, chopped
2 celery stalks, chopped
1 tsp. salt
1/4 tsp. pepper
1 Tbsp. sugar

Boil beans in the water for 2 minutes; remove from heat. Let soak in cooking water 1 hour, or overnight if preferred. Add remaining ingredients. Simmer, covered, until beans are soft, about 2 - 3 hours. Remove ham bone and partially mash beans before serving soup.

Betty Fee

VEGETABLE SOUP

Cook 1 pound stew meat or chuck steak, cut into small cubes, until tender. Add:

1 can corn
1 can green beans
3 carrots, peeled and sliced
2 onions, chopped
2 tsp. or cubes beef bouillon
1 c. green peas
2 c. tomato juice or 1 can tomato soup

Add to meat and cook until tender. Salt and pepper to taste. Better flavor if you simmer meat and vegetables together.

Graple Gibson

FRUIT SALADS

FROZEN FRUIT SALAD

1 pkg. cottage cheese	1 c. cream or ice cream
1 can crushed pineapple	2 to 3 Tbsp. Miracle Whip
Fruit as desired: Cocktail, dates, nuts, canned or fresh grapes, maraschino cherries, etc.	

Mix all ingredients together. Pour into refrigerator tray and freeze for 3 hours. Cut into squares and serve on lettuce.

Graple Gibson

BANANA PEANUT SALAD

1 banana	Salted peanuts, chopped
Mayonnaise	Lettuce leaves

Slice banana lengthwise; place on lettuce leaf, sliced side up. Spread generously with mayonnaise. Sprinkle with peanuts.

Sandy Schwarzkopf

JIFFY SALAD

1 (4 serving size) pkg. Jello lemon flavored instant pudding (dry)	1 (16 oz.) can Cling peaches
	1 c. sour cream

Combine pudding mix, juice, sour cream in bowl. Add peaches. Makes 3 cups.

Graple Gibson

24 HOUR SALAD

1 bottle maraschino cherries	1 lb. marshmallows
1 large can chunk pineapple	1 c. nutmeats

Dressing:

2 egg yolks	1 pt. whipping cream
Juice of 2 lemons	

Beat egg yolks until creamy, add cream and lemon juice; cook over low heat until a custard like consistency. Combine fruits, marshmallows and nutmeats. Pour dressing over fruits. Let it refrigerate 24 hours.

Mrs. Ralph (Mildred) Rasler
Gloria McConnell

PINEAPPLE TWENTY-FOUR HOUR SALAD

1 large can pineapple, cut fine (no juice)	24 marshmallows

Mix well.

2 well beaten eggs	1 small can evaporated milk
Juice of 1 lemon	

Cook in double boiler until thick. When cool, mix well with the pineapple mixture. Let stand in the refrigerator overnight. Just before serving, beat a small can of cold evaporated milk until thick and fold in with above mixture. Add nuts if desired. Serve on lettuce leaf.

Fairey Johnson

GLORIFIED RICE

1 c. cooked, cooled rice	1/2 tsp. vanilla
1/3 c. sugar	1/3 c. small marshmallows
1 can crushed pineapple, drained	1/3 c. chopped nuts
	1 c. whipped cream

Mix rice, sugar, pineapple and vanilla together. Stir in marshmallows and nuts. Fold in whipped cream.

Nora Pierce

HEAVENLY HASH

1 can pineapple
1 can mandarin oranges
1 pkg. small marshmallows
1 pkg. walnuts
1 jar maraschino cherries
2 env. Dream Whip

Mix Dream Whip and add fruits.

Nora Pierce

APPLE SALAD

2 c. diced apples
1/2 c. chopped celery
1/2 c. broken nuts
1/2 c. raisins
1/2 c. small marshmallows
1/2 c. whipped cream or
salad dressing

Nora Pierce

HAPPY APPLE SALAD
(Makes 5 to 6 servings)

1/4 c. mayonnaise
2 Tbsp. French prepared
yellow mustard
2 Tbsp. peanut butter
2 Tbsp. honey
4 to 6 apples, diced
1 carrot, shredded
1/2 c. raisins
Lettuce

Stir together mayonnaise, mustard, peanut butter and honey until smooth. Combine apples, carrots and raisins. Add dressing and toss lightly. Serve on lettuce.

Hazel Oliver

APPLE WALDORF SALAD

2 or 3 Red Delicious apples
1 c. celery
1 large banana, sliced
1 c. chopped nuts
1 (#3) can pineapple chunks

Dressing: Can be made the day before and refrigerated:

1 c. pineapple juice
1 heaping Tbsp. flour
1 Tbsp. vinegar
1 heaping Tbsp. sugar

Cook until thick. Cool. Add to salad mixture just before serving.

Sue Myers

PINK CHAMPAGNE SALAD

8 oz. cream cheese	1 (10 oz.) pkg. frozen strawberries and juice
3/4 c. sugar	1 (14 oz.) can crushed pineapple, drained
2 large mashed bananas	

Combine all ingredients, pour into a long cake pan. Freeze. Cut into serving pieces. Serve frozen or partially thawed.

Anna Doty

FRUIT SALAD

1 (#2 1/2) can tidbit pineapple	2 c. small marshmallows
1 (#2 1/2) can mandarin oranges	1 c. pecans
	1/2 pt. whipping cream

Drain juice from pineapple and heat. Mix 2 tablespoons cornstarch and 1/2 cup sugar and 2 beaten eggs. Stir in juice, dash of salt. Cook till thick, cool, then add fruit and marshmallows. Last, stir in whipped cream. Cover and serve. Even good made day before.

Chloe Myers

CRANBERRY SALAD

1 lb. cranberries	2 oranges, peeled
2 apples	

Grind cranberries, apples and oranges. Dissolve 1 (6 ounce) box cherry or raspberry Jello in 1 cup boiling water. Add 1 1/2 cups sugar (to taste), add fruit and taste. Add 1 pound (halved and seeded) California grapes and 1 cup (chopped) nuts. Mix and chill. Can be frozen. Can use drained pineapple instead of grapes.

Betty Fee

CRANBERRY SOUR CREAM SALAD

1 (3 oz.) pkg. cherry Jello	8 oz. whole cranberry sauce
1 c. boiling water	1/4 c. chopped nuts
3 Tbsp. sugar	1/4 c. chopped celery
	1 c. sour cream

Dissolve jello and sugar in boiling water, add cranberry sauce. When slightly thickened, but not firm, add remaining ingredients. Let firm.

Martha Williamson

VEGETABLE AND JELLO SALADS

CABBAGE SLAW

1 c. sugar	3 grated carrots
1/2 c. salad oil	1 chopped mango
1/2 tsp. salt	1 head cabbage, shredded
1/2 c. vinegar	

Sue Myers

3 BEAN SALAD

1 can each of wax beans, string beans, red beans, rinsed and drained	1/2 c. oil
1/2 c. green sweet pepper	3/4 c. sugar
1/2 c. onion	1/2 tsp. pepper
	1/2 c. vinegar
	1/2 tsp. salt

Celia Johnson

COLE SLAW

1 head cabbage, shredded
1 green pepper, cut fine
2 medium onions, chopped

Toss in large bowl.

Dressing:

3/4 c. sugar
1/2 tsp. celery seed
1 tsp. salt
1 tsp. dry mustard
3/4 c. vinegar
2/3 c. vegetable oil

Mix dressing ingredients in saucepan and let come to boil, stirring till sugar is dissolved. Pour over cabbage and mix well. Cool in room temperature, then cover and refrigerate till served.

Hazel O.

COLE SLAW FOR FREEZING

1 medium head cabbage
1 carrot, grated
1 green pepper, chopped
1 tsp. salt

Mix salt with cabbage and let stand 1 hour. Squeeze out excess moisture. Add carrot and pepper. While cabbage is standing, make this dressing:

1 c. vinegar
1/4 c. water
1 tsp. whole mustard seed
1 tsp. celery seed
2 c. sugar

Combine and boil 1 minute. Cool to lukewarm. Pour over cabbage mixture. Package and freeze. This thaws easily and leftovers may be refrozen.

Marth Williamson

COLE SLAW

4 c. shredded cabbage
1 pimento, chopped
1 onion, chopped

Mix together:
1 c. sugar
1/2 c. water
1/4 tsp. salt
1/2 c. vinegar
1/2 c. Wesson oil

Pour dressing over cabbage and let stand 6 hours. Stir well.

Donna Smith

SAUCE FOR COLE SLAW

2 c. sugar
1/2 c. vinegar
1/4 c. water
1 tsp. salt
2 tsp. mustard seed
1 tsp. celery seed

Cook sugar, vinegar, water and salt until sugar dissolves. Add mustard and celery seed.

Elaine Johnson

7-UP SALAD

8 oz. pkg. cream cheese
3 oz. pkg. lemon Jello
1 c. boiling water

Mix in blender or by hand. Add:
1 small can crushed pineapple
1/2 c. nutmeats
8 oz. 7-Up

Joyce Knowles

CRANBERRY SALAD

6 oz. pkg. raspberry Jello
3 c. boiling water
2 c. sugar
1/2 pkg. ground cranberries

Mix and chill. Add:
2 c. chopped celery
2 c. chopped apples
1/2 c. nutmeats

Let set.

Rose Griffith

LIME MOLD

1 pkg. lime Jello	1 small can crushed pineapple
1 c. boiling water	3/4 c. nutmeats
1 (3 oz.) pkg. Philadelphia cream cheese	1/2 c. cream, whipped

Dissolve Jello in boiling water, allow to cool and partially congeal. Mix in creamed cheese, pineapple and nuts. Fold in whipped cream.

Graple Gibson

PINEAPPLE CHEESE SALAD

3/4 c. sugar	1/4 c. water
1/2 c. pineapple juice	1 c. grated American cheese
1 c. crushed pineapple (big can)	1 c. whipping cream, whipped
1 env. Knox gelatine	

Heat juice and sugar. Dissolve gelatine in water. Combine with hot sugar and juice. Chill until partially set. Fold in crushed pineapple, cheese and whipped cream. Fill oiled mold.

Rita Patee

COTTAGE CHEESE SALAD

1 small ctn. cottage cheese	1 can fruit, drained
1 small ctn. Cool Whip	1 (3 oz.) pkg. Jello

Combine all ingredients and mix well until dry Jello is dissolved. Chill. (It's a great quick and good tasting salad for unexpected guests.)

Dorothy Shepherd

RED, WHITE AND BLUE SALAD

1 (3 oz.) box cherry Jello
1 (15 1/2 oz.) can crushed pineapple and juice
2 (3 oz.) boxes lemon Jello
1 c. dairy sour cream
2 c. milk
1 (3 oz.) box raspberry Jello
1 (14 1/2 oz.) can blueberries

Dissolve cherry Jello in 1 cup boiling water. Add undrained pineapple and pour into 9x13 inch pan or dish. Chill until almost firm. Dissolve lemon jello in 1 cup boiling water. Let cool at room temperature. Combine sour cream and milk; beat until blended. Combine with lemon Jello and pour over cherry Jello. Chill until almost firm. Dissolve raspberry Jello in 1 cup boiling water. Cool and add undrained blueberries. Pour over lemon Jello. Chill until firm.

Rebekah Grinstead

ORANGE GELATIN SALAD

2 (3 oz.) pkg. orange gelatin
2 c. boiling water
1 1/2 c. cold water
1 c. white seedless grapes
1 (11 oz.) can mandarin oranges
1 (8 3/4 oz.) can apricot halves
2 large bananas, sliced

Dissolve gelatin in boiling water. Add cold water. Refrigerate until syrupy. Drain fruit, reserving 1 cup liquid (to be used in topping). Fold fruit into gelatin and put in 9x5x3 inch or 12x7 inch Pyrex dish. Refrigerate overnight.

Topping (to be made the next day):

6 Tbsp. sugar
2 Tbsp. cornstarch
1 egg, slightly beaten
1 c. fruit liquid
2 Tbsp. butter
1 Tbsp. lemon juice
1 c. heavy cream

Combine sugar and cornstarch in heavy pan. Blend in egg and liquid. Cook, stirring constantly over low heat until thick. Remove from heat. Stir in butter and lemon juice. Cool completely. Fold in whipped cream. Top salad. Refrigerate several hours before serving. Can sprinkle grated American cheese over topping for color.

Judy Hippensteel

CHRISTMAS SALAD

2 pkg. cherry Jello
1/3 c. raw cranberries, ground
1/3 c. sugar
3 c. hot water
1 c. orange juice
1/2 orange rind, ground

Dissolve the Jello in hot water. Cool, grind cranberries and orange rind together. Mix all together and put in the refrigerator to set. Serve on lettuce with Cool Whip or mayonnaise.

Fairey Johnson

CRANBERRY SALAD

2 c. cranberries, ground
2 c. apples, ground
1/2 c. walnuts, ground
1 orange
2 c. sugar
1 large pkg. Jello
2 c. boiling water
2 c. fruit juice

Make Jello with boiling water and fruit juice, let it get a light set. Combine berries, sugar, apples and walnuts. Grate a small amount of orange rind in mixture. Peel the orange and completely remove all membrane and seeds, add to salad. Stir into Jello, let set.

Nora Pierce

LIME PINEAPPLE CHEESE SALAD

2 (15 1/4 oz.) cans crushed pineapple
1 (6 oz.) pkg. lime gelatin
1/4 tsp. salt
1 1/3 c. creamed cottage cheese
1/2 c. mayonnaise
1/2 c blanched almonds, finely chopped

Drain pineapple, reserving the syrup. Add enough water to make 2 cups. Heat liquid to boiling, stir in gelatin and salt. In large bowl with mixer at medium speed, beat cheese and mayonnaise. Reduce speed, beat in pineapple and gelatin mixture. Pour into an 8 cup mold and refrigerate. For topping, use 1 package of Dream Whip and cream cheese and flavoring.

Hazel Oliver

LOUISE SELLER'S CHRISTMAS JELLO

6 oz. lemon Jello	Chopped celery
8 oz. Philadelphia cream cheese	Pineapple
1 pt. whipped cream or (9 oz.) Cool Whip	Nuts
	Red and green cherries

LEMON JELLO SALAD

1 pkg. lemon Jello	1 c. tiny marshmallows
1 small can crushed pineapple	1 c. halved California grapes
1 c. whipped cream	1/2 c. walnuts

Whip whipping cream. Then whip Jello after it starts to set a little (starts to jell). Add whipped cream, then rest of ingredients. Chill 4 - 6 hours.

Betty Fee

SALAD DRESSINGS, SAUCES

RUSSIAN DRESSING

1 c. mayonnaise	2 tsp. lemon juice
1/3 c. catsup	1 1/2 tsp. sugar

Mix and chill.

Nora Pierce

RUSSIAN DIET DRESSING

1 (1 3/4 oz.) pkg. powdered fruit pectin	1/4 tsp. dried tarragon, crushed
1 Tbsp. sugar	1/4 tsp. garlic salt
1/2 tsp. dried basil, crushed	3/4 c. spicy vegetable juice cocktail
	1/4 c. wine vinegar

Combine pectin, sugar, basil, tarragon and garlic salt, stir in remaining ingredients. Cover and refrigerate at least 1 hour. (Seven calories per tablespoon.)

Nora Pierce

FRENCH DRESSING

2 minced onions
1 clove garlic
1 c. sugar
1 c. tomato soup
1 c. oil
1/3 c. vinegar
1 tsp. salt
1 Tbsp. Worcestershire sauce

Mix and chill. I use Campbell's soup and Wesson oil. This does not separate as easily as other mixtures.

Nora Pierce

CREAMY FRENCH DRESSING

1 c. mayonnaise
2 Tbsp. sugar
2 Tbsp. cider vinegar
1 Tbsp. milk
1 tsp. paprika
1/2 tsp. dry mustard
1/4 tsp. salt

Stir together all ingredients. Cover and chill.

Nora Pierce

FRENCH SALAD DRESSING

1 c. sugar
1 c. Wesson oil
1 c. catsup
1 tsp. vinegar
1 tsp. garlic powder

Mix thoroughly in blender. Refrigerate.

Marcy Filbrun

CREAMY ITALIAN

1 c. mayonnaise
1/2 small onion, chopped
2 Tbsp. red wine vinegar
1 Tbsp. sugar
3/4 tsp. Italian seasoning
1/4 tsp. garlic powder
1/8 tsp. pepper

Place all ingredients in a blender until smooth.

Nora Pierce

CREAMY BLUE CHEESE DRESSING

1 c. sour cream
1/3 c. mayonnaise
2 Tbsp. red wine or
cider vinegar
2 oz. Blue cheese, crumbled
(about 1/2 c. not packed)
1 tsp. salt
1/4 tsp. pepper

Mix all ingredients in a medium sized bowl. Tightly covered, dressing keeps in the refrigerator for a week.

Nora Pierce

MUSTARD SAUCE OR DRESSING

1/2 c. prepared mustard
1/2 c. salad oil
1/3 c. sugar
1/4 c. vinegar (white)
1/8 tsp. salt

Mix and chill. Can be used on potato salad. You may prefer a little more sugar.

Nora Pierce

BASIC MAYONNAISE

1 egg
1 Tbsp. lemon juice
1 tsp. honey
1/4 tsp. salt
1 c. oil
1 Tbsp. lemon juice

1. Have all ingredients at room temperature. 2. In a small bowl with electric beater, set at medium speed, beat egg, 1 tablespoon lemon juice, honey and salt. 3. Add 1/4 cup oil, 1 drop at a time, beating constantly. 4. Slowly add remaining oil, a tablespoon at a time in the beginning, beating well after each addition, then adding oil in a steady stream. 5. Gradually add remaining 1 tablespoon lemon juice and continue beating until thoroughly combined. 6. Refrigerate, covered, in glass container until ready to use. Mayonnaise will thicken during refrigeration.

Nora Pierce

MIRACLE WHIP

Boil together till thick; let cool to lukewarm:

1/2 c. cornstarch
1 3/4 c. water
1/3 c. vinegar

In large bowl, add:

3/4 c. cooking oil
1 egg yolk (small), add water to 1/4 c.
1/2 tsp. dry mustard
2 tsp. salt
3 Tbsp. sugar
A little red pepper if desired

Beat until creamy. Add both parts and beat real well. Let cool.

Avora McConnell

BAR-B-JUICE

1 c. chopped onions
1 (8 oz.) can tomato sauce
1/4 c. brown sugar
3 Tbsp. Worcestershire sauce
2 Tbsp. mustard
2 tsp. salt
1/4 c. oil
1/2 c. water
1/4 c. lemon juice
1/4 tsp. pepper

Cook 2 - 3 pounds beef or pork till done, add to sauce mixture and simmer.

Hazel Oliver

CHILLI SAUCE, TOMATO JUICE

For 5 quarts of strained tomato juice, add:

2 large onions, diced
1 mango, diced

Simmer 20 minutes, then add:

2 pkg. Sloppy Joe mix
2 tsp. salt
1/4 c. sugar

Mix above 3 ingredients with small amount of cold tomato juice. Stir together, cook on low heat 10 minutes and can. Very good for meat loaf and chilli.

Amy Houser

SPAGHETTI SAUCE

Saute in 3 tablespoons oil:

1/2 c. chopped onion
1/2 c. sliced, drained mushrooms

Add:

2 c. (two 8 oz. cans) tomato sauce
1/4 tsp. oregano
1/4 tsp. salt
1/4 tsp. basil
1/8 tsp. seasoned pepper

Simmer over low heat, uncovered, 20 minutes. Serve with spaghetti.

Lillian Childs, from
Gloria McConnell

BARBECUE SAUCE BASIC

1 1/4 c. water
1 1/4 c. vinegar
1/4 c. oil
1/4 c. brown sugar
3 Tbsp. cornstarch
1 1/4 tsp. salt
5 oz. Worcestershire sauce

Bring to a boil and simmer 10 minutes.

Nora Pierce

PIZZA SAUCE

Cook well, 1/2 bushel tomatoes, 6 large onions and 6 green peppers. Run through sieve.

1 c. salad oil
3 Tbsp. garlic powder
1/3 c. white sugar
1 tsp. dried basil
1 tsp. oregano
1/2 c. coarse salt
1/8 tsp. black pepper
1 tsp. dried chives
1 tsp. Italian seasonings

Cook well and can.

Ruth Lee

IMPOSSIBLE VEGETABLE PIE

(Serves 6)

2 c. chopped broccoli or cauliflower
1/2 c. onion
1/2 c. chopped green pepper
1 c. Mozzarella cheese
1 1/2 c. milk
3/4 c. Bisquick
3 eggs
1 tsp. salt
1/4 tsp. pepper

Heat oven to 400°. Lightly grease pie plate (10x1 inch). Heat 1 inch salted water and cook broccoli or cauliflower with onion, green pepper and cheese in pie plate. Beat remaining ingredients until smooth. Pour on top of vegetables. Bake until a golden brown and knife inserted halfway between center and edge comes out clean, 35 or 40 minutes. Let stand 5 minutes before serving. Refrigerate any remaining pie.

Note: Frozen broccoli or cauliflower may be substituted. Do not cook it, just mix with vegetables.

Betty Fee

GREEN BEAN CASSEROLE

1 qt. green beans, drained
1 small pkg. potato chips
1/2 diced onion
2 Tbsp. grated cheese
1 can mushroom soup + 1/2 c. milk

Alternate beans and potato chips in layers, add onions, dash of salt and pepper. Cover with cheese and mushroom soup mix. Bake till brown (about 1 hour) at 325°.

Chloe Myers

GREEN BEANS ORIENTAL
(Philippines)

- 2 c. cut green beans, cooked and drained
- 2 c. bean sprouts, drained
- 2 Tbsp. dried minced onion or 4 Tbsp. fresh
- 2 Tbsp. vinegar
- 3 slices bacon, cooked till crisp; crumbled (save drippings)
- 1 Tbsp. sugar
- 1 tsp. salt

Combine onion and vinegar. Let stand 5 minutes. To bacon drippings, add vinegar mixture, sugar and salt. Stir in beans and bean sprouts. Heat through. Serve topped with crumbled bacon. Serves 6 - 8.

Dorothy Weller

FRESH BEAN SPROUT SALAD
(Japan)

- 1 lb. fresh bean sprouts
- 1 or 2 carrots, peeled and shredded

Dressing:

- 1 Tbsp. white sesame seed
- 6 Tbsp. sugar
- 1/2 tsp. salt
- 2 Tbsp. vegetable oil
- 8 Tbsp. vinegar

Heat oil and sesame seed until seeds are light brown. Remove from heat and cool. Add other ingredients. Toss bean sprouts and shredded carrots together. Pour dressing over the vegetables and serve immediately, or refrigerate for an hour or two if you like.

Dorothy Weller

VEGETABLE SALAD

Mix together:

1 (8 oz.) pkg. frozen vegetables, cooked and drained, cooled
1 small onion, cut fine
1 green mango, chopped
1/2 c. chopped celery
1 can kidney beans, drained

Dressing: Mix together -

1/2 c. sugar
1 tsp. sifted flour
1/2 c. vinegar
1/2 tsp. salt
1 Tbsp. prepared mustard

Cook until thick and let cool. Then mix with vegetables and set in refrigerator until ready to serve.

Donna Smith

SPRING VEGETABLE SALAD

1/4 c. thinly chopped green pepper
1 pkg. lime gelatin
1 tsp. salt
3/4 c. cold water
4 tsp. onion
2 Tbsp. pimento
3/4 c. diced tomato
1 1/2 c. boiling water
3 Tbsp. vinegar
1/2 c. thinly sliced radishes
1/4 c. chopped celery

Mix gelatin, hot water and cold. Add rest and mix tomatoes in last - stir very little and then chill for 3 - 4 hours. Serve.

Betty Fee

CAULIFLOWER SALAD

1 head lettuce
1 head cauliflower
1 c. mayonnaise
1/2 onion
Bacon bits (1/4 - 1 lb.)
Cheese (your preference)
1 green pepper

Put together in this order. Let set overnight. Stir when ready to serve.

Rita Patee

EGGPLANT PATTIES

1 medium eggplant, pared and cubed	2 slightly beaten eggs
1 1/4 c. cracker crumbs	2 Tbsp. parsley flakes
5 oz. shredded sharp Cheddar cheese	2 Tbsp. minced onion
	1/2 tsp. salt
	1/8 tsp. pepper

In covered saucepan, cook eggplant in boiling water until tender (about 5 minutes). Drain well and mash. Stir in other ingredients. Shape into patties and cook in hot oil about 3 minutes each side, till brown.

Martha Williamson

SKILLET CABBAGE

4 c. coarsely shredded cabbage	8 slices bacon
1 green pepper, chopped	1/4 c. bacon drippings
2 c. diced celery	2 Tbsp. sugar
2 onions, chopped fine	2 tsp. salt
2 tomatoes, chopped	2 Tbsp. vinegar
	Pepper to taste

Fry bacon. Remove crisp bacon from skillet. Leave 1/4 c. bacon drippings in skillet and add all vegetables and remaining ingredients. Heat and stir about 8 minutes. Do not get vegetables hotter than simmer. Pour into serving dish. Garnish with crumbled bacon.

Graple Gibson

Main Dishes

MEAT ROASTING GUIDE

Cut	Weight in Pounds	Approx. Time (Hours) (325° oven)	Internal Temperature
BEEF			
Standing Rib Roast[1] (10-inch ribs)	4	1¾	140° (rare)
[1] If using shorter cut (8-inch) ribs, allow 30 min. longer		2	160° (medium)
		2½	170° (well done)
	8	2½	140° (rare)
		3	160° (medium)
		4½	170° (well done)
Rolled Ribs	4	2	140° (rare)
		2½	160° (medium)
		3	170° (well done)
	6	3	140° (rare)
		3¼	160° (medium)
		4	170° (well done)
Rolled rump[2]	5	2¼	140° (rare)
		3	160° (medium)
		3¼	170° (well done)
Sirloin tip[2]	3	1½	140° (rare)
[2] Roast only if high quality. Otherwise, braise.		2	160° (medium)
		2¼	170° (well done)
LAMB			
Leg	6	3	175° (medium)
		3½	180° (well done)
	8	4	175° (medium)
		4½	180° (well done)
VEAL			
Leg (piece)	5	2½ to 3	170° (well done)
Shoulder	6	3½	170° (well done)
Rolled Shoulder	3 to 5	3 to 3½	170° (well done)

POULTRY ROASTING GUIDE

Type of Poultry	Ready-To-Cook Weight	Oven Temperature	Approx. Total Roasting Time
TURKEY	6 to 8 lbs.	325°	2½ to 3 hrs.
	8 to 12 lbs.	325°	3 to 3½ hrs.
	12 to 16 lbs.	325°	3½ to 4 hrs.
	16 to 20 lbs.	325°	4 to 4½ hrs.
	20 to 24 lbs.	300°	5 to 6 hrs.
CHICKEN	2 to 2½ lbs.	400°	1 to 1½ hrs.
(Unstuffed)	2½ to 4 lbs.	400°	1½ to 2½ hrs.
	4 to 8 lbs.	325°	3 to 5 hrs.
DUCK (Unstuffed)	3 to 5 lbs.	325°	2½ to 3 hrs.

NOTE: Small chickens are roasted at 400° so that they brown well in the short cooking time. They may also be done at 325° but will take longer and will not be as brown. Increase cooking time 15 to 20 minutes for stuffed chicken and duck.

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TUNA CASSEROLE

2 Tbsp. butter or oleo
1 large onion, chopped
1 (10 1/2 oz.) can cream of mushroom soup
1/3 c. milk
3 c. noodles, cooked
1 (6 1/2 oz.) can tuna, flaked
1/2 c. crushed potato chips

Melt butter in 3 quart pan; add onion and saute until golden. Add soup and milk; mix well. Add noodles and mix well. Add tuna. Pour into a 3 quart casserole. Cover with potato chips. Bake at 350° for 30 minutes. Yield: 5 servings.

Betty Fee

FISH BALLS

2 c. cooked fish
2 eggs
1 c. cracker crumbs
1 grated potato
1 grated onion
Salt and pepper

Shape into balls, deep fry in hot oil. Surprisingly good!

Nora Pierce

TUNA RICE SUPPER

1 (5 oz.) pkg. precooked rice
1 can cream of celery soup
1/4 c. milk
1 Tbsp. chopped parsley
1 (7 oz.) can tuna, drained and flaked
2 Tbsp. chopped pimento
1 Tbsp. lemon juice

Cook rice according to directions on package. Combine celery, soup and milk. Stir in tuna and pimento. Heat, stirring frequently. Add lemon juice, parsley and rice. Mix lightly. Makes 4 servings.

Martha Williamson

TASTE TEMPTIN TUNA SALAD

1 (7 oz.) can tuna, drained, flaked
1/2 c. celery, sliced fine
1/2 c. mayonnaise
1/4 c. milk
3 Tbsp. chopped onions
2 Tbsp. sweet pickle relish
3/4 c. Quaker oats

Toast oats in 350° oven for 15 or 20 minutes. Cool and combine oats with other ingredients, mix well. Chill. Makes 2 cups.

Variation: Substitute 4 chopped, hard-boiled eggs or 1 cup chopped or ground cooked ham, chicken, pork or beef for tuna. Serve as a salad on lettuce or tomato, or as sandwich filling.

Hazel Oliver

TACO SALAD

1 head lettuce
1 lb. hamburger, fried crisp
1 medium onion, chopped
1 pkg. Cheddar shredded cheese
1 tomato, chopped
1 pkg. taco chips, crushed
1 tsp. taco seasoning
Russian or Western dressing

Stir all together except the seasoning and dressing. Then sprinkle seasoning over salad and put enough dressing on to coat the salad and stir.

Karen Doty

HOT DOGS WITH MASHED POTATOES

1 pkg. hot dogs
1 pkg. buns or bread
Cold mashed potatoes
Cheese

Spread butter on bread or buns. Then spread a thin coat of mashed potatoes over the butter. Put a slice of cheese on bun, then the hot dog. Bake until buns are brown.

Nikki Lee Cole, from
Gloria McConnell

CHICKEN SALAD

1 c. diced chicken or coarsely ground
1 c. celery, diced fine
1/4 c. mayonnaise
5 boiled eggs, grated
Juice of 2 lemons
1 tsp. salt

Mix all together except mayonnaise. Add it last. Serve with cracker or as sandwiches. Serves 5 or 6.

Karen Myers

QUICK CHICKEN SUPPER

Cut up 1 chicken - place in one side of dish - thin cream of chicken soup with water. Pour over top. Keep basting every once in a while for 1 hour, at 350°, then cover and bake 1 hour at 300°.

Celia Johnson

DAD'S CHICKEN

Place 1 cut up chicken in a shallow pan and pour over it the following:

1 c. rice
1 pkg. onion soup
1 can golden mushroom soup

Bake at 375° for 1 - 1 1/2 hours. Can substitute pork chops for chicken.

Gloria Lee

CHICKEN ADOBO
(Philippines)

1 chicken, cut into serving portions
1 c. vinegar
2 Tbsp. soy sauce
1 bay leaf
2 Tbsp. salt
5 cloves garlic, crushed
10 pieces peppercorn
5 Tbsp. shortening

Stew chicken in mixture of vinegar, soy sauce, garlic, salt, peppercorns and bay leaf. When tender, remove from liquid and brown chicken pieces in shortening. Return some of liquid to fried chicken and cook over moderate heat until sauce is thick.

Dorothy Weller

CHICKEN BREAST BAKED IN CREAM

3 lb. chicken breasts
1/2 c. chopped onion
1 clove garlic, minced
1 c. cream
1 c. chicken broth
2 tsp. salt
1/8 tsp. pepper
1 Tbsp. Worcestershire sauce

Heat oven to 300°. Roll chicken in 1 cup flour, 2 teaspoons paprika. Mix and brown in pan. Add cream broth, cover and cook.

Ruth Showalter
Sally Johnson

TURKEY OR CHICKEN CASSEROLE

2 c. milk
4 Tbsp. flour
1/4 c. butter or oleo
1/8 tsp. pepper
2 c. diced turkey or chicken
1 1/2 c. cooked rice
1/2 c. chopped pimento + 1/2 c. mushrooms
3/4 c. grated cheese (your choice)
3/4 c. soft buttered bread crumbs

Make a white sauce of the milk, flour, butter and seasoning. Combine sauce with turkey (or chicken) and rice, 1/2 cup mushrooms, pimento and cheese. Place in buttered 2 quart casserole. Top with bread crumbs tossed with melted butter. Bake in slow oven (325°) for about 20 minutes or until well browned.

Hazel Oliver

CHICKEN CASSEROLE

1 c. cream of mushroom soup
1 c. cream of chicken and noodle soup
1 c. cream of chicken soup
2 eggs
7 slices bread, broken (like dressing bread)
2 (5 oz.) cans Swanson's boned chicken
1/2 c. water

Fold together. In baking dish, bake 1 hour at 350°.

Sue Myers

GREG'S CASSEROLE

Saute 1 pound hamburger with 1 medium onion, slivered and salt and pepper. Add:

1/4 lb. cooked (medium wide) noodles
1 c. whole kernel corn
1 can Campbell's cream of chicken soup
1/2 c. milk

Mix and bake 20 minutes at 300°.

Chloe Myers

MACARONI MILAN

Cook 1 cup macaroni about 7 minutes and drain. In skillet, saute:

1 lb. hamburger
Salt
1 onion, slivered
Pepper
1/2 c. sweet mango, slivered

Add:

1 tsp. thyme
1 pt. whole tomatoes
1 small can mushroom slices on top

Mix and put in greased casserole. Put 2 cheese slices on top. Bake 15 minutes at 300°.

Chloe Myers

MACARONI CASSEROLE

2 c. macaroni
1/4 lb. cheese
1 can cream of mushroom soup
1 (6 1/2 oz.) can tuna
1 Tbsp. onion
1 Tbsp. green pepper
1 soup can milk
Pepper

Cook macaroni. Cook onion and green pepper. Add cream of mushroom soup, tuna, cheese and milk. Heat until cheese is melted.

Gloria McConnell

JIM'S POTATO CASSEROLE

8 medium potatoes
1 bay leaf
1 can cream of chicken soup
1/4 c. melted butter
2 c. sour cream
1/2 c. crushed corn flakes
1/2 tsp. salt
1/4 tsp. pepper
3 green onions, including tops
2 c. or 1/2 lb. grated cheese (use 1/2 c. for topping)

Cook potatoes with jackets on in salt water, with bay leaf. Cool, peel and grate potatoes. Melt butter, add soup, stir until smooth. Blend in sour cream, salt, pepper and green onions, 1 cup of grated cheese, stir well. Pour into buttered casserole and blend. Bake at 325° for 30 minutes. Combine 1 cup of grated cheese and corn flakes and sprinkle over top, bake 15 minutes longer.

Hazel Oliver

CORN PONE PIE

Brown:
1 lb. ground beef
2/3 c. chopped onion

Add:
1 c. canned tomatoes
2 tsp. chili powder
3/4 tsp. salt
1 tsp. Worcestershire sauce
1 c. drained kidney beans

Pour into greased 1 quart casserole. Top with 1 cup corn bread batter. Bake at 425° for 20 minutes.

Sandy Schwarzkopf

HOMEMADE BARBEQUE BEEF

2 qt. meat, well done and separated
1/2 c. broth
1/2 Tbsp. mustard
1 c. ketchup
4 Tbsp. lemon juice
3 Tbsp. Worcestershire sauce
2 Tbsp. butter
2 Tbsp. vinegar
2 Tbsp. brown sugar

Simmer 1 - 2 hours.

Sue Myers

SOUFFLE MEAT SALAD
(6 servings)

- 1 (3 oz.) pkg. lemon flavored gelatin
- 1 c. boiling water
- 1/2 c. cold water
- 1/2 c. salad dressing
- 2 Tbsp. vinegar
- 2 c. chopped cooked meat
- Salad greens
- 1/4 tsp. salt
- Pepper as desired
- 1/2 c. celery
- 1 Tbsp. chopped parsley
- 1 Tbsp. grated onion

Dissolve gelatin in boiling water. Add cold water, salad dressing, vinegar, salt and pepper. Beat until smooth. Chill until slightly thickened. Whip until fluffy. Fold in celery, parsley, onion and meat. Pour into a 1 quart mold. Chill until firm. Unmold on salad greens.

Betty Fee

CABBAGE CASSEROLE

Cook for 5 minutes with 1/2 cup water, 1 medium head cabbage, sliced thick (not on slaw cutter). Drain and put in casserole. Heat and cream together:

- 1 c. diced Velveeta cheese
- 1 can cream of celery soup (not diluted)
- 1/4 c. milk
- Salt and pepper

Mix into cabbage. Cover with cracker crumbs and butter. Bake 30 minutes in 350° oven.

Chloe Myers

CORNED BEEF CASSEROLE

- 1 (8 oz.) pkg. noodles
- 1 (12 oz.) can corned beef, diced
- 1/4 lb. diced Velveeta cheese
- 1 can cream of chicken soup
- 1 c. milk
- 1/2 c. chopped onion

Cook noodles until tender. Mix all ingredients together, then place in greased casserole. Sprinkle 3/4 cup buttered bread crumbs over top. Bake 45 - 60 minutes at 350°.

Donna Smith

HAMBURGER BISCUIT SUPPER PIE

Brown 1 pound ground beef. Add 2 tablespoons minced onion. Prepare 2 cups biscuit mix according to package directions (to make your dough). Roll out 1/2 of dough for bottom crust and put in a buttered round Pyrex pie pan. To meat mixture, add salt and pepper seasoning, 1 cup Velveeta cheese (in chunks), 3 tablespoons parsley flakes and 1/4 cup salad dressing. Blend well. Pour into crust. Make top crust with remaining dough. Flute edges. Do not puncture top crust. Bake at 375° for 20 minutes. Cut pie in wedges to serve. This is tasty served with sauce served in a separate dish.

Sauce:

1 can cream of mushroom soup	1/3 to 1/2 c. milk

Heat until almost boiling.

Judy Hippensteel

HAM LOAF

1 lb. ham	1 c. milk
1 1/2 lb. fresh pork	2 c. bread crumbs
2 eggs	

Form into 22 - 24 long balls. Bake 1 hour at 300°.

Sauce:

1 c. brown sugar	1/2 c. water
1/2 c. vinegar	1 tsp. mustard

Velma Forbes

MEAT LOAF

2 lb. hamburger	1/2 tsp. pepper
2 eggs	2 tsp. salt
1 Tbsp. chopped celery	2/3 c. bread crumbs
1/2 onion, chopped	1 c. tomato juice
	1 small can condensed milk

Mix and bake at 350°. If more liquid is needed, add milk.

Chloe Myers

MEAT LOAF

2 lb. ground round steak
2 eggs
1 1/2 c. bread crumbs
3/4 c. catsup
1 tsp. Accent
1/2 c. warm water
1 pkg. Lipton onion soup mix

Combine all ingredients and beat thoroughly. Put into loaf pan, cover with 2 strips bacon if you like that flavor. Pour over all, 1 (8 ounce) can Hunt's tomato sauce. Bake 1 hour at 350°.

Martha Williamson

MEAT LOAF

1 lb. hamburger
1/2 lb. sausage
1 large onion, chopped
1 pt. tomatoes
1/4 c. Minute tapioca
1 egg, beaten
1/2 c. milk
Salt
Pepper
Chilli powder

Ruth Showalter

PORCUPINE MEAT BALLS

1 lb. hamburger
1/2 c. uncooked regular rice
1/3 c. chopped onion
1 tsp. salt
1/8 tsp. pepper
1/2 c. water

Mix hamburger, rice, 1/2 cup water, onion, salt and pepper. Shape into small balls. Put into heavy saucepan. Add:

1 can tomato soup
3/4 c. water

Pour over meat balls and heat to boiling. Reduce heat. Cover and simmer 45 minutes.

Dorothy Miner

CRANBERRY MEATBALLS

2 lb. ground beef
2 c. corn flake crumbs
1/3 c. parsley flakes
2 eggs
2 Tbsp. soy sauce
1/4 tsp. pepper
1/2 tsp. garlic powder
1/3 c. ketchup
2 Tbsp. minced dry onion

Mix all together and roll into small balls. Arrange in a 15 x 10 1/2 inch pan.

Sauce:

1 lb. can jellied cranberry sauce
12 oz. chili sauce
2 Tbsp. dark brown sugar
1 Tbsp. lemon juice

Place in pan and cook until smooth. Pour over meatballs and bake 40 minutes, uncovered.

Cleota Shutt

BONELESS BEEF ROLLS

1 1/2 lb. round steak
Salt and pepper
6 small carrots
2 Tbsp. scraped onion
1 c. fine dry bread crumbs (or corn flake crumbs)
1 slightly beaten egg
1 Tbsp. milk
4 Tbsp. fat
1 c. hot water

Cut steak into 6 pieces for individual servings. Season with salt and pepper. Put a scraped carrot and onion on each piece and roll. Fasten with toothpicks. Roll in bread crumbs. Dip in egg, beaten with milk and roll in crumbs again. Brown in fat. Add hot water and simmer slowly 1 hour. Liquid left may be thickened for gravy. Makes 6 rolls.

Marie Mart

SAUSAGE CAKE

1 lb. bulk unseasoned sausage
1 1/2 c. brown sugar
1 1/2 c. white sugar
2 eggs (if small, use 3)
1 c. warm coffee with 1 tsp. soda
3 c. flour with 1 tsp. baking powder
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. ground cloves
1 c. cooked raisins, drained
1 c. chopped nuts

Bake in greased and floured angel food cake pan in 350° oven for 1 1/2 hours.

I make this at Christmas time, as it is like a fruit cake.

Gloria McConnell

SPANISH RICE

1 lb. hamburger
3 Tbsp. onion
3 Tbsp. green pepper
2 c. rice
1 can tomatoes (2 1/2 c.)
1 c. water
1 tsp. salt
1/4 tsp. pepper

Fry hamburger with onions and green pepper. Add tomatoes, salt and pepper and water. Cook and then add rice. I use Minute rice.

Delmer McConnell

CALICO BEANS

1 lb. can kidney beans
1 lb. can butter beans
1 large can pork & beans
1/2 lb. bacon, chopped
1 lb. hamburger
1/2 c. onions, chopped
1/2 c. brown sugar
1/2 c. catsup
2 Tbsp. vinegar
2 Tbsp. mustard
1/2 tsp. salt

Saute bacon - add hamburger and cook till redness is out of meat. Drain off excess grease. Add remaining ingredients and mix well. Bake 1 1/2 hours at 350°.

Cleota Shutt

MY CASSEROLE DRESSING

- 2 loaves bread, cubed
- 1 pkg. Lipton onion soup
- 1 c. each celery and onions
- Oleo
- 1 can Booth chicken broth
- 2 cans chicken and rice soup
- 2 eggs

Cook celery and onion in oleo till clear. Add to bread cubes. Add Lipton onion soup, chicken broth, soup and beaten eggs and toss together till mixed. Put into casserole and bake at 350° for 1 hour or till done.

Dorothy Miner

QUICK AND EASY NOODLE DISH

- 16 oz. dry noodles
- 1 1/2 lb. ground beef
- 2 cans water
- 2 cans mushroom soup or golden mushroom soup

Cook noodles till tender in salted water. Cook ground beef till done. Drain noodles, add ground beef, mushroom soup and water. Mix together. Can be put in crock pot on low for several hours before serving. Makes large amount.

Dorothy Miner

BARBECUE MEAT BALLS

- 3 lb. hamburger
- 1 jar barbecue sauce (Open Pit or regular or hickory)
- 1 can tomato soup
- 1 can chunk pineapple, drained
- 1 can olives (small)

Make hamburger into small balls and brown. Mix barbecue sauce and tomato soup and pour over meat balls, add pineapple and cloves and simmer for 1 hour or can be put in crock pot on low for all day. Serve warm. Serves 15 - 20.

Chloe Myers

MEATBALLS AND BEANS

Mix:

1 lb. hamburger
1/2 c. milk
2/3 c. soft bread crumbs
Salt and pepper

Wet hands and form into 16 balls. Brown slowly with 1 tablespoon oil. Add 1 cup sliced onions, cover and cook 10 minutes on low heat. Add:

2 cans pork & beans
2 Tbsp. catsup
1 tsp. mustard

Cover and heat till steaming.

Sue Myers

SUPER HAM AND CHEESE BAKE

8 oz. pkg. noodles
1 1/2 c. diced, cooked ham
2 c. grated Swiss cheese
5 Tbsp. butter or margarine
3 Tbsp. flour
1 (13 1/2 oz.) can or 1 3/4 c. chicken broth
1 c. soft bread crumbs

Place half the noodles in buttered 1 1/2 quart casserole. Top with half of the ham. Sprinkle 3/4 cup of the cheese over ham in casserole. Repeat layers; in saucepan melt 3 tablespoons butter and stir in flour. Add chicken broth and cook until sauce thickens. Pour over casserole mixture. Lightly brown bread crumbs in remaining butter. Sprinkle over casserole. Top with remaining cheese. Bake uncovered in preheated oven at 400° for 20 minutes. Not my original recipe, but very good.

Mildred Kinney

CABBAGE ROLLS

Boil whole outside cabbage leaves for 4 - 5 minutes.

1 lb. ground beef	Salt
1/3 c. rice	Pepper
1/2 onion	Garlic

Wrap mixture in cabbage leaves and boil in 1 quart canned tomatoes and tomato sauce. Can also be baked in slow oven. Freezes well.

Velma Forbes

BEEF CHOP SUEY

- 1 lb. beef, cut in 1/4 inch cubes
- 3 Tbsp. cooking oil
- 1/2 tsp. pepper
- 2 tsp. salt
- 2 1/2 Tbsp. soy sauce
- 3 c. celery, cut in 1 inch lengths
- 2 large onions, cut into chunks
- 1 Tbsp. molasses
- 2 c. boiling water or beef stock
- 1 can bean sprouts, rinsed and drained
- 3 Tbsp. cornstarch

Heat oil. Add beef cubes, salt and pepper and cook 4 minutes, stirring constantly. Stir in soy sauce. Remove meat. To mixture in saucepan, add celery, onions, molasses, boiling water. Bring to boil and cook for 10 minutes, stirring frequently. Add bean sprouts, cook 3 minutes. Add beef. Mix cornstarch and 1/4 cup water. Add to hot mixture. Cook, stirring till thickened. Serve with hot rice. Serves 4 - 6.

Cleota Shutt

MA'S NOODLES

- 3 eggs
- 1 Tbsp. milk
- 1 tsp. salt

Combine ingredients and mix well. Add enough flour to make a stiff dough. Divide dough in half, rolling out each piece very thin. Cut very thin when dough is dry. Cook 10 minutes in chicken or beef broth.

Martha Williamson

STEAK AND POTATO SUPPER

1 1/2 lb. round steak, cut into serving size pieces
1/3 c. flour
4 Tbsp. vegetable oil
1 small onion, chopped
2 (8 oz.) cans Hunt's tomato sauce
4 to 6 small potatoes, peeled; or 2 to 3 large potatoes, cut into halves
2 Tbsp. chopped parsley
1/2 tsp. salt
1/8 tsp. pepper

Dredge steak in flour. Brown well on both sides in hot vegetable oil. Place meat in a 1 1/2 quart casserole. Pour off excess oil. Scrape up browned drippings left in pan, and add to meat. Arrange potatoes with meat. Sprinkle onion, parsley, salt and pepper over all and add Hunt's tomato sauce. Cover and bake in moderate oven (350° F.) for 1 1/2 hours.

Gloria McConnell

JOHNNY MARZETTI

1 lb. hamburger
1 pkg. cream cheese
1 small pkg. noodles, cooked
1 can mushrooms, drained
1 chopped onion
Fresh or canned tomatoes
Chopped sweet pepper

Brown meat, pepper and onion, drain fat off. Grease your casserole dish, then layer with the following: First - noodles; second - meat mixture; third - mushrooms; fourth - tomatoes. Cover all with sliced cream cheese (entire top). Bake at 350° for 35 to 45 minutes until top is lightly browned.

I like a touch of Tabasco sauce on my portion!

Dorothy Shepherd

1, 2, 3, 4, 5, 6 CASSEROLE DISH

1. Slice potatoes in bottom of 9x13 inch baking dish. 2. Add 1/3 cup raw rice. 3. 1/2 pound raw hamburger. 4. sliced onions. 5. sliced carrots. 6. 3/4 to 1 quart tomatoes or tomato juice. Put in layers just as they come, then pour tomatoes over top. Bake 1 to 1 1/2 hours at 350°. Cover with foil till last 20 minutes, then remove foil till done.

Dorothy Miner

PORK STUFFED CABBAGE ROLLS

1 1/2 lb. ground pork
1 medium cabbage
2 qt. boiling water
1 1/2 tsp. salt
1/2 tsp. dill weed
1/8 tsp. pepper
1 small chopped onion
1/4 c. finely chopped celery
1 egg
1 (11 oz.) can condensed Cheddar cheese soup
1 c. cooked rice
1/4 c. boiling water
Flour for gravy, if desired
Paprika, if desired

Core cabbage and put in saucepan and add boiling water and cook 3 - 4 minutes. Drain and reserve 12 leaves as they become flexible. Add salt, dill, pepper, onion, celery, egg and 1/2 cup of cheese soup; stir lightly to combine. Add rice and divide mixture into 12 equal parts. Place one portion of meat mixture in each cabbage leaf and roll, folding ends. Place seam side down in large frying pan and add 1/4 cup water. Tightly cover and cook 30 minutes. Add rest of soup and cook, covered, 10 minutes or until cabbage and pork are done. Makes 6 servings of 2 rolls each. Sprinkle with paprika if desired.

Dorothy Shepherd

DIP 'N BAKE PORK CHOPS

6 pork chops, cut 1/2 to 3/4 inch thick
1 1/2 c. ground oat flour (see following)
3/4 c. grated Parmesan cheese
1/2 tsp. marjoram or thyme leaves, crushed
1/2 tsp. salt
1/4 tsp. pepper
1/3 c. milk
1 egg
1/4 c. butter or margarine, melted

Coat meat with combined dry ingredients; dip into combined milk and egg. Coat again with dry ingredients. Place in foil lined large shallow baking pan; drizzle butter over meat. Bake in preheated hot oven (400°) about 45 minutes or until tender and golden brown. Makes 6 servings.

Dorothy Shepherd

* * * * *

To make your own ground oat flour, place 1 to 1 1/2 cups quick or old-fashioned, uncooked oats, in blender or food processor. Blend or process about 60 seconds. Yield: About 1 cup. Can be stored in a tightly covered container in cool dry place up to 6 months. Can be used for baking, breading, thickening, or dredging and browning. When used in baking, substitute up to, but not more than 1/3 of the all-purpose flour called for with oat flour.

* * * * *

TAKE TIME FOR 10 THINGS

1. Take time to Work--
   it is the price of success.
2. Take time to Think--
   it is the source of power.
3. Take time to Play--
   it is the secret of youth.
4. Take time to Read--
   it is the foundation of knowledge.
5. Take time to Worship--
   it is the highway of reverence and washes the dust of the earth from your eyes.
6. Take time to Help and Enjoy Friends--
   it is the source of happiness.
7. Take time to Love--
   it is the one sacrament of life.
8. Take time to Dream--
   it hitches the soul to the stars.
9. Take time to Laugh--
   it is the singing that helps with life's loads.
10. Take time to Plan--
    it is the secret of being able to have time to take time for the first nine things.

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* * * * *

I MUST GO SHOPPING

My kindness shelf is almost bare,
I'm getting low on love,
Completely out of thankfulness
Must send for more, above.

I should exchange some jealousy,
I didn't order that!
I need a box of tolerance
For mine tastes rather flat!

Oh, yes, I must put on my list
The fragrance of God's peace.
I need a big supply of joy
Before the price increases!

I notice patience is on sale....
I need so much today.
It looks becoming anytime
And mine is tell-tale gray.

Humility is terribly dear....
I can't afford it now.
But oh, my stock is almost gone,
I'll pay for it somehow!

My sense of humor is a mess
Should be repaired today.
My flask of goodness has been lost
Somewhere along the way.

Extravagant my shopping list?
I wonder how I'll pay.
I can't afford to skimp or save.....
So I must shop--TODAY!

* * * * *

Breads, Rolls, Pastries

EQUIVALENT CHART

3 tsp.	1 tbsp.
2 tbsp.	1/8 c.
4 tbsp.	1/4 c.
8 tbsp.	1/2 c.
16 tbsp.	1 c.
5 tbsp. + 1 tsp.	1/3 c.
12 tbsp.	3/4 c.
4 oz.	1/2 c.
8 oz.	1 c.
16 oz.	1 lb.
1 oz.	2 tbsp. fat or liquid
2 c.	1 pt.
3½ c. unsifted whole wheat flour	1 lb.
8 to 10 egg whites	1 c.
12 to 14 egg yolks	1 c.
1 c. unwhipped cream	2 c. whipped
1 lb. shredded American cheese	4 c.
¼ lb. crumbled blue cheese	1 c.
1 lemon	3 tbsp. juice
1 orange	1/3 c. juice
1 lb. unshelled walnuts	1½ to 1¾ c. shelled
2 pt.	1 qt.
1 qt.	4 c.
5/8 c.	1/2 c. + 2 tbsp.
7/8 c.	3/4 c. + 2 tbsp.
1 jigger	1 1/2 fl. oz. (3 tbsp.)
2 c. fat	1 lb.
1 lb. butter	2 c. or 4 sticks
2 c. sugar	1 lb.
2 2/3 c. powdered sugar	1 lb.
2 2/3 c. brown sugar	1 lb.
4 c. sifted flour	1 lb.
4½ c. cake flour	1 lb.
4 oz. (1 to 1¼ c.) uncooked macaroni	2¼ c. cooked
7 oz. spaghetti	4 c. cooked
4 oz. (1½ to 2 c.) uncooked noodles	2 c. cooked
28 saltine crackers	1 c. crumbs
4 slices bread	1 c. crumbs
14 square graham crackers	1 c. crumbs
22 vanilla wafers	1 c. crumbs

SUBSTITUTIONS FOR A MISSING INGREDIENT

1 square **chocolate** (1 ounce) = 3 or 4 tablespoons cocoa plus ½ tablespoon fat.
1 tablespoon **cornstarch** (for thickening) = 2 tablespoons flour.
1 cup sifted **all-purpose flour** = 1 cup plus 2 tablespoons sifted cake flour
1 cup sifted **cake flour** = 1 cup minus 2 tablespoons sifted all-purpose flour
1 teaspoon **baking powder** = ¼ teaspoon baking soda plus ½ teaspoon cream of tartar.
1 cup **sour milk** = 1 cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred; or 1 cup buttermilk (let stand for 5 minutes).
1 cup **sweet milk** = 1 cup sour milk or buttermilk plus ½ teaspoon baking soda.
¾ cup **cracker crumbs** = 1 cup bread crumbs.
1 cup **cream, sour, heavy** = 1/3 cup butter and 2/3 cups milk in any sour milk recipe
1 teaspoon **dried herbs** = 1 tablespoon fresh herbs.
½ cup **evaporated milk** and ½ cup **water** or 1 cup **reconstituted nonfat dry milk** and 1 tablespoon **butter** = 1 cup whole milk.
1 package **active dry yeast** = 1 cake compressed yeast.
1 tablespoon **instant minced onion, rehydrated** = 1 small fresh onion.
1 tablespoon **prepared mustard** = 1 teaspoon dry mustard.
1/8 teaspoon **garlic powder** = 1 small pressed clove of garlic.
1 lb. **whole dates** = 1½ c. pitted and cut.
3 medium **bananas** = 1 c. mashed
3 c. **dry corn flakes** = 1 c. crushed
10 **miniature marshmallows** = 1 large marshmallow

GENERAL OVEN CHART

Very slow oven	250° to 300° F.
Slow oven	300° to 325° F.
Moderate oven	325° to 375° F.
Medium hot oven	375° to 400° F.
Hot oven	400° to 450° F.
Very hot oven	450° to 500° F.

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	**Average Contents**
8-oz.	1 cup
picnic	1¼ cups
No. 300	1¾ cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2½ cups
No. 2½	3½ cups
No. 3	4 cups
No. 10	12 to 13 cups

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QUICK BREADS AND MUFFINS

BISCUITS

2 c. flour	1/2 tsp. salt
2 1/2 tsp. baking powder	1/3 c. shortening

Mix together with fork until it is like coarse corn meal. Add 3/4 cup milk and mix lightly until dough pulls away from sides of bowl. Knead on floured surface and roll out and cut. Place biscuits on greased pan and put a dab of butter on top of each one.

I like to use lard for my shortening and buttermilk in place of milk, it makes them very light.

Dorothy Shepherd

ANGEL BISCUITS

5 c. flour	2 c. buttermilk
3 tsp. baking powder	3/4 c. shortening
1 tsp. soda	1 tsp. salt
1 cake yeast in 1/2 c. warm water	3 Tbsp. sugar

Sift dry ingredients together, cut in shortening. Add buttermilk and dissolved yeast. Blend till all flour is moistened. Cover the bowl and keep in refrigerator till ready to use. Roll on floured board 1/2 inch thick and cut. Bake at 400° for 12 minutes (pan or cookie sheet). Yield: 6 dozen. This dough will keep in refrigerator for several weeks.

Karen Doty

PEG BONECUTTER'S NEVER FAIL BISCUITS

2 c. flour	2 Tbsp. brown sugar
3 tsp. baking powder	3 (heaping) Tbsp. Crisco
1 tsp. salt	

Beat 1 egg into 3/4 cup milk. Mix all together; drop by tablespoonfuls. Bake at 350° for 8 - 10 minutes.

Chloe Myers

BISCUITS

2 c. flour	1 tsp. salt
3 tsp. baking powder	3/4 c. milk
1/4 c. shortening	

Set oven at 475°. Sift flour, baking powder and salt in bowl. Add shortening and cut in until all particles are as fine as coarse meal. Add milk and mix quickly with a fork. Turn dough out on lightly floured board. Knead and roll out and cut with floured cutter. Place on baking sheet and bake 10 - 12 minutes.

Stella James

BISCUITS SUPREME

2 c. flour	2 tsp. sugar
1/2 tsp. salt	1/2 c. shortening
4 tsp. baking powder	2/3 c. milk
1/2 tsp. cream of tartar	

Mix dry ingredients together. Cut in shortening until mixture of coarse crumbs. Add milk all at once and stir until dough follows fork around bowl. Pat out on floured board to 1/2 inch thick. Cut into squares. Place on ungreased cookie sheet. Bake at 450° for 10 - 12 minutes.

Dorothy Miner

FIREHOUSE BREAD

3 c. dark raisins	1 tsp. salt
4 tsp. baking soda	4 Tbsp oil
3/4 c. dark brown sugar	4 c. flour
1 c. white sugar	1 c. chopped nuts

Put raisins in large bowl. Pour 2 1/2 cups boiling water over them; add baking soda and stir well. Cover with foil and let stand overnight. Grease 3 (1 pound) coffee cans and dust with flour. To raisins and water mixture, add the remaining ingredients and mix well. Divide evenly among the 3 cans (should be approximately 1/2 full). Bake at 350° for 1 hour. Remove from cans when cool. Wrap individually and refrigerate or freeze.

Cleota Shutt

PRONTO PUPS

2/3 c. yellow corn meal
1 1/2 tsp. baking powder
2 Tbsp. sugar
1 egg, beaten
1 c. flour
1 tsp. salt
2 Tbsp. cooking oil
3/4 c. milk

Combine dry ingredients; mix oil, egg and add to dry ingredients; mix well. Insert wooden sticks in frankfurters. Spread corn meal mixture over franks and drop slowly in deep hot fat (400°) and fry until golden brown. Makes about 15 franks.

Hazel O.

APPLE-CORN MUFFINS

1 c. flour
1 c. yellow corn meal
1/4 c. sugar
1 Tbsp. baking powder
1/2 tsp. salt
2 slightly beaten eggs
2/3 c. applesauce
1/2 c. milk (sweet)
1/4 c. cooking oil
1 large apple, peeled and finely chopped

Stir together the flour, corn meal, sugar, baking powder and salt. Set aside. Combine eggs, applesauce, milk and oil; stir into dry ingredients just till moistened. Add apple. Spoon into greased muffin pans, filling 2/3 full. Bake in 425° oven for 15 or 20 minutes. Makes 14 or 16 muffins.

Graple Gibson

MUFFINS

2 c. sifted pastry flour
3 tsp. baking powder
1 tsp. salt
1 Tbsp. sugar
1 Tbsp. Karo blue label syrup
2 Tbsp. Mazola oil
2 eggs
1 c. milk

Sift together all dry ingredients. Add the Mazola, Karo, eggs (unbeaten), and milk. Stir until well mixed. Bake in muffin tins in hot oven, 20 to 30 minutes. Makes 12 medium size muffins.

Fairey Johnson

JOHNNY CAKE

1 c. sifted all-purpose flour
1 c. sifted corn meal
1 tsp. soda
1/2 tsp. salt
2 tsp. sugar
1 egg, well beaten
1 c. buttermilk
1/2 c. melted shortening

Sift all dry ingredients together, mix well egg and milk. Add dry ingredients all at once, then melted shortening. Stir only until dry ingredients are moistened. Pour into greased 8x8 inch pan. Bake at 400° for 30 - 35 minutes.

Fairey Johnson

BANANA - NUT BREAD

1/4 c. shortening
1/2 c. sugar
1 well beaten egg
1 c. bran
2 Tbsp. water
1 1/2 c. mashed bananas
1 1/2 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. soda
1 tsp. vanilla
1/2 c. chopped nuts

Cream shortening and sugar; add egg, then bran; mix thoroughly. Combine water and bananas; add alternately with sifted ingredients. Mix thoroughly, add vanilla and nuts. Bake in paper lined 9 1/2 x 5 1/4 x 2 3/4 inch loaf pan in moderate oven (350°) for 1 hour. Any type bran can be used.

Nora Pierce

ZUCCHINI NUT BREAD

3 eggs, beaten
2 c. sugar
1 c. vegetable oil
2 c. grated zucchini, unpeeled
2 1/3 c. flour
1/2 tsp. baking powder
1 tsp. salt
2 tsp. soda
2 tsp. cinnamon
2 tsp. vanilla
1 c. chopped nuts

Beat eggs, add sugar and oil. Mix zucchini in egg mixture. Add all dry ingredients, mix (add nuts and vanilla). Bake at 325° for 1 hour or longer. Makes 2 loaves.

Graple Gibson

ZUCCHINI BREAD

3 c. flour
2 c. granulated sugar
1 tsp. baking soda
1/4 tsp. baking powder
1 Tbsp. cinnamon

2 c. grated zucchini with seeds removed (about 1 average size zucchini)
3 eggs
1 tsp. vanilla
1/2 c. chopped walnuts

Optional glaze:

3 oz. frozen orange juice cooncentrate

1 c. powdered sugar

Heat oven to 325°. In large bowl, mix flour, sugar, baking soda, baking powder and cinnamon. In a separate bowl, mix grated zucchini, eggs and vanilla; add these to dry ingredients along with chopped nuts. Mix well. Divide batter into 2 well greased loaf pans. Bake 40 - 50 minutes. Use toothpick to test for doneness. Remove from pans when done and cool on rack. While bread is still warm, spread with glaze, spread on tops of bread.

Betty Fee

ZUCCHINI BREAD

3 eggs
2 c. sugar
1 c. oil
2 c. zucchini squash
3 c. flour
1 tsp. salt
1 1/2 tsp. soda

3/4 tsp. baking powder
3 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. ground cloves
3 Tbsp. vanilla
Nuts as desired

Mix eggs, sugar and oil. Add zucchini. Add all dry ingredients. Mix well. Add vanilla. Grease and flour pans. Bake 50 minutes in 350° oven. May omit nuts and use coconut.

Dorothy Carmichael, from
Gloria McConnell

RHUBARB NUT BREAD

Lightly flour 1/2 cup chopped pecans, combine:

1 1/2 c. brown sugar, packed
1/3 c. oil
1 egg
1 c. sour milk
1 tsp. vanilla
1 1/2 c. diced, fresh rhubarb
2 1/2 c. flour
1/2 tsp. salt
1 tsp. baking soda

Pour into well greased and floured pans (9x4 inches). Sprinkle nuts on top. Combine:

1/2 c. granulated sugar
1 tsp. cinnamon

Sprinkle on top of nuts. Bake in 350° oven for 40 minutes. Cool slightly before removing from pans and standing upright on rack. (One cup sour cream may be substituted for sour milk.)

Donna Casebere, from
Gloria McConnell

PUMPKIN BREAD

First bowl:

3 1/3 c. flour
2 tsp. soda
2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg

Second bowl:

3 c. white sugar
1 c. oil
4 eggs
2 c. pumpkin
1/2 c. water

Mix together, put into 2 loaf pans. Bake at 350° for 1 hour and 15 minutes.

Karen Doty

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Hint: Any cake will be improved by adding 1 teaspoon of lemon juice.

RAISIN BROWN BREAD

1 c. seedless raisins
2 c. water

Bring to boil until raisins are puffed. Cream:

1 Tbsp. oleo
1 tsp. vanilla

Add:
3/4 c. white sugar
1 beaten egg
2 Tbsp. molasses
2 3/4 c. flour
2 tsp. soda
3/4 tsp. salt

Mix and bake at 350° for 1 hour. Place in 4 (No. 202) size cans.

Chloe Myers

PINEAPPLE NUT BREAD

1 3/4 c. sifted all-purpose flour
2 tsp. baking powder
1/2 tsp. salt
1/4 tsp. soda
1/2 c. raisins
3/4 c. chopped walnuts
3/4 c. granulated sugar
3 Tbsp. margarine
2 eggs, unbeaten
1 c. crushed pineapple, not drained

Mix first 4 ingredients. Set aside. Rinse raisins with boiling water to plump them; drain. Set aside with walnuts. Gradually beat sugar into oleo. Beat in eggs. Add raisins and nuts. Stir in about half of flour mixture. Stir, don't beat, just until moistened and smooth. Add pineapple with its syrup. Then stir in rest of flour mixture. Quickly, but gently, spoon the heavy batter into 9x5x3 inch loaf pan. Sprinkle with a topping mixture of 2 tablespoons sugar and 1 teaspoon cinnamon. Bake at 350° for 60 - 70 minutes or until done. Turn out on rack.

Betty Fee

BANANA BREAD

1 c. sugar
1/2 c. shortening
2 eggs
3 mashed bananas
Pinch of salt
1/2 tsp. baking powder
1 3/4 c. flour
1 tsp. soda

Mix in order given and bake in slow oven.

Stella James

APPLE BREAD

1 c. chopped apples
1 c. brown sugar
1/4 c. shortening
2 eggs
1/4 Tbsp. salt
2 c. flour
1 1/2 Tbsp. sour milk
1 tsp. vanilla
1 tsp. baking powder
1 tsp. soda
1 c. nuts or raisins or dates

Cream shortening and sugar, beat eggs. Mix flour, soda, baking powder, salt. Add beaten eggs to creamed shortening and sugar, then mix in flour mixture. Add vanilla and nuts or raisins. Pour into greased baking pan. Bake 60 minutes at 350°.

Hazel Oliver

OATMEAL BREAD

2 c. quick oats
2 c. sifted flour
1 1/2 tsp. salt
4 tsp. baking powder
1/3 c. sugar
1 c. chopped nuts
1/4 c. (1/2 stick) butter or margarine
1/2 c. molasses
1 2/3 c. milk

Put in mixing bowl flour, salt, baking powder and sugar. Cut in shortening until blended. Mix nuts and oats and add to flour mixture. Blend in molasses and milk. Pour in loaf pan, cover with cloth and let stand 20 minutes. Bake 1 hour at 350°.

Hazel Oliver

PEACH BREAD

1 1/2 c. sugar
1/2 c. shortening
2 eggs
2 1/4 c. peach puree
2 c. flour
1 tsp. cinnamon
1 tsp. soda
1 tsp. baking powder
1/4 tsp. salt
1 tsp. vanilla
1 c. chopped nuts

To make puree, use 6 medium peaches (fresh ones) in blender, 20 seconds on high (slice and leave skin on). Cream sugar and shortening; add eggs and mix thoroughly. Add peach puree and dry ingredients, vanilla and nuts. Pour into 2 greased loaf pans, bake at 325° for 1 hour.

Cloe Myers

EASY CRESCENT DANISH ROLLS

8 oz. pkg. cream cheese, softened
1/2 c. sugar
2 (8 oz.) cans Pillsbury refrigerated quick crescent dinner rolls
4 tsp. preserves

Glaze:

1/2 c. powdered sugar
1 tsp. vanilla
2 or 3 tsp. milk

Preheat oven to 350°. Blend first 3 ingredients until smooth. Separate crescent dough into 8 rectangles, firmly press perforations to seal. Spread about 2 tablespoons cream cheese mixture on each rectangle. Starting at longer side, roll up. Press edges to seal. Gently stretch each roll to about 10 inch coil loosely into spirals with seam on inside; seal ends. Make an indentation (thumb print) in center of each roll; fill with 1/2 teaspoon preserves. Bake on ungreased cookie sheets, 20 to 25 minutes, until deep golden brown. Blend glaze ingredients, drizzle over warm rolls, refrigerate any leftovers. Makes 8 rolls.

Martha Williamson

FIX AND MIX BREAD

3 3/4 c. warm water
3 pkg. dry yeast

Combine these 2 ingredients in Fix and Mix Tupperware bowl and dissolve thoroughly. Add following ingredients:

6 Tbsp. sugar
6 Tbsp. margarine
4 tsp. salt
2 eggs
10 c. flour

Do not use rotary beater with this recipe. Mix until well moistened, with spoon. Put seal on container and wink. Let stand in bowl 1/2 hour or until seal pops. Then divide into 4 equal parts and place in bread pans (greased). Cover with towel and let stand 1/2 hour. Then bake 1/2 hour at 350°.

Carol Weller

EASY MIXER BREAD

2 1/2 c. lukewarm water	2 pkg. yeast (dry)
1/2 c. instant milk	2 Tbsp. sugar
1 Tbsp. salt	1/3 c. oil
7 - 7 1/2 c. flour	

Measure water in large mixer bowl. Sprinkle yeast over water - not necessary to dissolve. Add dry milk, sugar, salt, oil and 3 1/2 cups flour. Blend well. Beat 3 minutes at medium speed. By hand, gradually add rest of flour to form very stiff dough. Cover; let rise 15 minutes. Toss dough on floured surface until not sticky. Knead about 1 minute. Divide dough in half, shape into loaves, place seam side down in greased pans. Let rise 1 to 1 1/2 hours. Bake at 400° for 30 - 35 minutes.

Sally Johnson

YEAST ROLLS

1 pkg. yeast	2 c. lukewarm water
1 tsp. salt	6 c. flour
1 egg	3 Tbsp. shortening
1/2 c. sugar	

Put yeast into large mixing bowl. Add sugar, salt and water. Add well beaten egg. Sift flour once before measuring. Add half flour and beat well. Add melted shortening and mix in remainder of flour. Let rise to double in bulk. Punch down and roll out into desired shape or cover tightly and place in refrigerator. About 1 hour before baking, remove desired amount of dough, shape into rolls and place on greased pan. Let rise slowly to double their bulk, then bake in hot oven (425°) for 20 to 25 minutes.

This dough can be kept in refrigerator and used as desired. Shapes may be prepared in the morning and placed back in the refrigerator to be ready for quick baking. Allow enough time for the dough to rise (double in bulk) and the rolls to bake so that they will come piping from oven for your meal.

Graple Gibson

EASY DINNER ROLLS

Dissolve 1 cake or package of yeast with 1 teaspoon sugar and 1/4 cup warm water, then add in order:

3 eggs, well beaten	1 c. warm milk
1/2 c. sugar	1/2 c. melted butter
1/2 tsp. salt	4 level c. flour

Mix and put in a large greased bowl. Let rise well. Do not knead. Divide into 2 parts. Roll out and cut in 16 pie shaped wedges. Roll each section wide end to point. Place on baking sheets (greased). Let rise 2 hours approximately. Bake at 375° for 15 minutes.

Judy Hippensteel

SWEET ROLLS

1 c. scalded milk	2 tsp. salt
1/2 c. melted shortening	1/2 c. sugar

Combine and cool to lukewarm. Add:

4 eggs, well beaten	2 cakes dry yeast softened in 1/2 c. warm water

Add gradually, 6 cups sifted flour. Mix thoroughly. This makes a very soft dough. Place in ungreased bowl and cover. Let rise in warm place about an hour or until double in bulk. Punch down and let rise again. Place on lightly floured board and roll out. Spread with butter and sprinkle with sugar and cinnamon. Roll the long way and cut. Lay the flat side on greased pans. Let rise until double and bake in 425° oven for 20 minutes or until done. Ice with:

4 Tbsp. butter	4 Tbsp. cream
4 Tbsp. brown sugar	

Thicken with sifted powdered sugar.

Graple Gibson

QUICK AND EASY YEAST ROLLS

1 pkg. dry yeast	1/2 tsp. salt
3/4 c. warm water	1 egg
2 Tbsp. sugar	*2 1/2 to 2 3/4 c. flour
2 Tbsp. vegetable oil	Soft butter or margarine

Dissolve yeast in water (105° - 115°) in 2 1/2 quart bowl. Add sugar, oil, salt and egg. Stir to dissolve sugar and salt. Stir in 1 cup of the flour until smooth. Cover with cloth and place on rack over bowl of hot water, let rise 15 minutes. Grease 9x9x2 inch pan. Stir down batter and add 1 1/2 cups flour. Stir until mixed and turn onto floured counter. Knead 3 minutes, if sticky, add 1/4 cup flour. Divide dough into 16 pieces and shape quickly into balls, arrange in pan and brush tops with melted butter. Cover with cloth and place on rack over bowl of hot water and let rise 25 minutes. Bake in hot oven (425°) for 12 to 15 minutes until light brown and brush tops with butter again.

*If using self-rising flour, omit salt.

Dorothy Shepherd

CINNAMON ROLLS

1 pkg. dry yeast	1 1/2 tsp. salt
1/4 c. warm water	3/4 c. scalded milk
1/4 c. sugar	1 egg
3 Tbsp. butter	2 1/2 to 3 c. flour

Soften yeast in warm water - in another bowl combine sugar, butter, salt and milk. Cool to lukewarm. Stir in egg and yeast. Gradually add flour, 2 teaspoons cinnamon, 1/2 cup sugar, 1/4 cup melted butter. Roll dough on floured surface. Combine cinnamon and sugar. Brush butter on rolled out dough. Sprinkle cinnamon and sugar. Roll in jelly roll fashion. Cut in slices. Brush with butter and sprinkle with remaining cinnamon and sugar. Put in greased 13x9 inch pan. Let rise until doubled. Bake at 375° for 25 - 30 minutes.

Sue Myers

PASTRY

PIE CRUST WITH EGG

5 c. flour
2 c. lard
1 tsp. salt
1 Tbsp. sugar
1 beaten egg with water to make 1 c.

Nikki Lee Cole to
Gloria McConnell

PIE CRUST

3 c. flour
1 c. Crisco
1/2 c. ice water
Pinch of salt

Mix together flour, shortening and salt, cutting the shortening in till crumbs. Add water and mix till dough holds together.

Dorothy Miner

3 DOUBLE PIE CRUSTS
(Freeze extra)

5 c. flour
2 c. Crisco
1 tsp. salt
1 egg
1 tsp. vanilla
1 c. real cold water

Cut shortening into flour and salt. Combine last 3 ingredients and sprinkle over flour mixture. Divide into 6 small or 5 large balls. Roll on floured board or brown paper bag. Freeze extra balls in plastic bag for next pie baking time.

Georgia Van Hoitsma

HOMEMADE PASTRY MIX

7 c. flour
4 tsp. salt
2 c. shortening

Blend and cut in shortening, cover and store in refrigerator. Keeps several months. For 9 inch single crust, use 1 1/2 cups mix plus 3 tablespoons water; double crust, use 2 1/2 cups mix plus 5 tablespoons water.

Martha Williamson

STRAWBERRY PIE

1 c. water
3/4 c. sugar
2 Tbsp. corn syrup
2 Tbsp. cornstarch

Boil till clear. Add 3 tablespoons strawberry Jello. Cool. Pour over fresh berries in a baked shell. Refrigerate.

Martha Williamson

STRAWBERRY ICE CREAM PIE

1 pt. strawberry ice cream
1 pkg. vanilla instant pudding
1 c. milk
1 (9 inch) pie shell or graham cracker crust

Combine ice cream and milk in a bowl. Blend until smooth. Add pudding mix and beat slowly until well mixed. about 1 minute. Pour immediately into shell. Chill until set Can serve with fresh strawberries.

Sandy Schwarzkopf

STRAWBERRY PIE

1 1/2 c. water
1 1/4 c. sugar
1 Tbsp. cornstarch

Combine, bring to a boil, cook until thick. Add 1 smal package strawberry Jello. Cool 1 hour. Add 1 quart of strawberries. Put in a baked pie crust. Cool overnight.

Nora Pierce

RAISIN PIE

1 c. seeded raisins
1 c. sugar
1 Tbsp. flour
Butter size of a walnut
1 Tbsp. vinegar
1 c. boiling water
Pinch of salt

Bake in double crust.

Martha Williamson

GREEN TOMATO MINCEMEAT

8 medium green tomatoes
15 medium apples, pared and cored
2 oz. suet
1 c. raisins
2 tsp. grated orange peel
2 tsp. grated lemon peel
1/4 c. orange juice
1/4 c. vinegar
2 Tbsp. lemon juice
1 1/2 c. sugar
1 c. packed brown sugar
1 tsp. cinnamon
1/2 tsp. salt
1/4 tsp. allspice
Dash of cloves

Remove stems from end of tomatoes and grind with apples through food chopper. Grind suet. In a 3 quart Dutch oven, combine all ingredients. Bring to a boil, stirring frequently. Reduce heat, simmer till thick (about 2 hours), stirring occasionally. Cool quickly. Pack in pie size portions. Seal, label and freeze. Yield: 7 1/2 cups.

Martha Williamson

PUMPKIN PIE

2 eggs, slightly beaten
1 1/2 c. pumpkin
3/4 c. sugar
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. ginger
1/4 tsp. cloves
1 2/3 c. evaporated milk
1 (9 inch) unbaked pie shell

Mix filling ingredients in order given. Pour into shell. Bake in preheated oven (425°) for 15 minutes; reduce temperature to 350°. Continue baking for 45 minutes or until knife inserted in center of pie filling, comes out clean.

Martha Williamson

RHUBARB PIE DELIGHT

1 pkg. Dream Whip, prepared, or 1 (8 oz.) Cool Whip
1 tsp. vanilla
2 Tbsp. water
1 1/2 c. rhubarb, cut fine
1 1/2 c. sugar
1 (3 oz.) pkg. strawberry gelatin

Simmer rhubarb, sugar and water until soft. Add vanilla. Dissolve gelatin in hot mixture. Cool until syrup in refrigerator. Fold in Cool Whip. Pour into baked pie shell or graham cracker crust. Cool for 2 hours before serving.

Hazel Oliver

RHUBARB PIE

1 unbaked crust
3 Tbsp. flour
1 c. sugar
4 c. cut up rhubarb
1 egg
1 Tbsp. water
1 Tbsp. soft butter

Combine flour and sugar with rhubarb. Beat egg and add water. Stir into rhubarb mixture with soft butter. Turn into pie shell. Sprinkle with topping made of:

1/4 c. brown sugar
1/4 c. flour
1 Tbsp. butter

Bake 15 minutes at 400°. Reduce to 375° for 45 minutes.

Sue Myers

PEANUT BUTTER PIE

Bake empty pie shell.

2 Tbsp. flour (rounded)
1/2 c. sugar
2 c. milk
2 Tbsp. real butter
1/8 tsp. salt
3 egg yolks
1/2 tsp. vanilla

Mix 1/3 cup peanut butter with 3/4 cup powdered sugar. Put most of peanut butter mixture in bottom of baked crust. Bake approximately 30 minutes (check, ovens vary). Add meringue to top: 3 egg whites, 6 tablespoons sugar, 1/4 teaspoon cream of tartar.

Sue Myers

MOCK APPLE PIE

1 1/2 c. sugar
2 c. boiling water
2 tsp. cream of tartar
27 Ritz crackers, crumbled

Mix and put in unbaked pie shell. Cover with cinnamon.

Topping:

1/2 c. sugar
3/4 c. flour
1/2 stick soft margarine

Mix together and put on top of pie. Bake 25 minutes at 450°.

Sue Myers

OLD FASHION SUGAR CREAM PIE

Have ready, 1 unbaked pie crust. Add:

3/4 c. white sugar
3/4 c. brown sugar
1/2 tsp. salt
1/3 c. flour

Put in pie shell and mix with fingers. Now, add 2 cups milk and mix with finger. Over top of dry ingredients, dot with butter and cinnamon on top. Bake 15 minutes at 400°. Lower heat to 350°, bake another 45 minutes.

Sue Myers

QUICK CHEESECAKE

Make regular graham cracker crust in an 8x11 inch pan and bake for 6 - 8 minutes. Make 1 box of lemon Jello, 1/2 amount of water and refrigerate until slightly thickened. Whip 1 can Milnot and add large cream cheese, then whip with thickened Jello and pour on top of cooled crust and refrigerate before eating.

Sue Myers

* * * * *

Do not grease the side of a cake pan.
How would you like to climb a greased pole?

CHEESE CAKE

Butter a 10 inch pan and line with crust made of the following:

1 c. Zwieback
6 Tbsp. melted butter
2 tsp. sugar
1 1/2 tsp. cinnamon

Filling:

2 large cream cheese
1/2 tsp. vanilla
1 c. sugar
3 eggs, well beaten

Beat until smooth, pour into crust. Bake 20 - 30 minutes at 375° (till dry on top).

Topping:

1 pt. sour cream
3 Tbsp. sugar
1/2 tsp. vanilla

Pour this mixture on pie after it is baked and bake another 5 minutes at 475°. Cook and refrigerate.

Dorothy Shepherd

LEMON CHEESE CAKE

1 1/2 c. flour
1 stick oleo
1/2 c. nuts

Crumble together and bake 15 minutes at 350° in 9x12 inch pan.

1 large (8 oz.) cream cheese
1 c. powdered sugar
1 c. cool Whip

Mix, spread over cooled crumb mixture.

Filling:

2 boxes instant lemon pudding
3 c. milk

Mix, pour over cheese, sugar and Cool Whip. Cover with Cool Whip, sprinkle with nuts and freeze.

Kaye Nickols

MILNOT CHEESE CAKE

1 pkg. lemon or lime Jello	1/2 c. sugar
1 c. boiling water	1 tsp. vanilla
1 (8 oz.) pkg. Philadelphia Brand cream cheese	1 large can Milnot
	1/2 c. melted margarine
	3 c. graham cracker crumbs

Dissolve Jello in water. Chill until slightly thick. Cream together cream cheese, sugar and vanilla. Add gelatin and blend well. Fold in stiffly whipped Milnot. Mix cracker crumbs and melted margarine. Pack 2/3 mixture on bottom and sides of 9x13x2 inch pan. Add filling and sprinkle remaining crumbs on top. Chill several hours. Serves 12 - 16.

Lila McConnell

* * * * *

RECIPE FOR A GROWING BOY

Take a spattering of freckles
Across a little nose;
Add a pair of well-scuffed shoes,
Some patched and muddy clothes.

Mix in a sandy crew cut,
Eyes of laughing blue,
Sunburned cheeks, a toothless smile,
Grinning up to you.

Then stir in cuts and bruises
A pocketful of stones;
And add a large capacity
For lollipops and cones!

Measure shouts and laughter,
Add feet that can't be still;
Tend the mixture well and watch
With loving care until

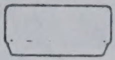
At last the precious mixture
Is finished, and you can
Be sure that restless little boy
Will be a fine young man!

** NOTES **

Cakes, Cookies, Desserts

HANDY CHART OF KITCHEN MATH
(Size of Pans and Baking Dishes)

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.

A

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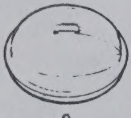
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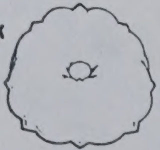

COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:

4-cup baking dish:
- 9-inch pie plate
- 8x1¼-inch layer cake pan—**C**
- 7 3/8 x 3 5/8 x 2¼-inch loaf pan—**A**

6-cup baking dish:
- 8 or 9x1½-inch layer cake pan—**C**
- 10-inch pie plate
- 8½ x 3 5/8 x 2 5/8 inch loaf pan—**A**

8-cup baking dish:
- 8x8x2-inch square pan—**D**
- 11x7x1½-inch baking pan
- 9x5x3-inch loaf pan—**A**

10-cup baking dish:
- 9x9x2-inch square pan—**D**
- 11¾x7½x1¾-inch baking pan
- 15x10x1-inch jelly-roll pan

12-cup baking dish and over:

13½x8½x2-inch glass baking pan	12 cups
13x9x2-inch metal baking pan	15 cups
14x10½x2½-inch roasting pan	19 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:	
7½x3-inch "Bundt" tube pan—**K**	6 cups
9x3½-inch fancy tube or "Bundt" pan **J** or **K**	9 cups
9x3½-inch angel cake pan—**I**	12 cups
10x3¾-inch "Bundt" or "Crownburst" pan—**K**	12 cups
9x3½-inch fancy tube mold—**J**	12 cups
10x4-inch fancy tube mold (Kugelhupf)—**J**	16 cups
10x4-inch angel cake pan—**I**	18 cups
Melon Mold:	
7x5½x4-inch mold—**H**	6 cups
Spring-Form Pans:	
8x3-inch pan—**B**	12 cups
9x3-inch pan—**B**	16 cups
Ring Molds:	
8½x2¼-inch mold—**E**	4½ cups
9¼x2¾-inch mold—**E**	8 cups
Charlotte Mold:	
6x4¼-inch mold—**G**	7½ cups
Brioche Pan:	
9½x3¼-inch pan—**F**	8 cups

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CAKES

POPCORN CAKE

Grease tube pan with oleo. Melt:

1 lb. marshmallows
1/2 c. oleo
1/2 c. salad oil

Stir and melt over low heat. Pour over 4 quarts popped corn and 1 pound small gumdrops and 1 cup chopped nuts. Put in pan and cover with foil - warm the pan to take cake out.

Chloe

PUMPKIN CAKE

2 c. flour
2 c. sugar
2 tsp. vanilla
1 tsp. baking powder
2 tsp. soda
4 eggs
1 c. oil
2 c. pumpkin

Mix batter in order given, bake in 13x9x2 inch pan at 375°.

Frosting:

1 stick oleo, soft
2 tsp. vanilla
1 (8 oz.) Philadelphia cream cheese, soft

Mrs. Horne

CHESS CAKE

1 yellow cake mix
1 stick oleo
1 egg

Blend by fork and put into bottom of 13x9 inch greased pan. On top, put the following which has been blended well, using mixture.

1 lb. confectioners sugar
2 eggs
1 (8 oz.) pkg. cream cheese

Bake in 350° oven for 45 minutes.

Anna Doty

UPSIDE DOWN SPONGE CAKE

Beat 3 eggs. Add:

1 c. sugar
1 c. flour
3 tsp. baking powder
5 Tbsp. pineapple juice

Melt 1/2 stick oleo and put in 9x12 inch pan. Add 1 cup brown sugar and 1 medium sized can crushed pineapple. Mix well. Pour batter on top and bake 30 minutes at 350°.

Chloe

UPSIDE-DOWN CAKE

(6 servings)

2 Tbsp. butter or margarine
1/2 c. brown sugar, packed
6 drained, canned peach halves
6 drained maraschino cherries, halved
12 pecan halves
1 recipe quick coffee cake batter as follows

Cake:

3 Tbsp. softened butter or oleo
1/2 c. granulated sugar
1 egg
1 c. flour
1 1/4 tsp. baking powder
1/4 tsp. salt
1/3 c. milk
1/4 tsp. vanilla
1/3 c. brown sugar, packed
1/2 tsp. cinnamon
2 Tbsp. butter

Mix 3 tablespoons fat with sugar. Add egg and beat until creamy. Mix flour, baking powder and salt thoroughly. Add to sugar mixture, alternately with milk. Add vanilla. Spread batter evenly in 9 inch greased pan over the fruit that is prepared by melting the fat in a 9 inch layer cake pan over low heat. Sprinkle brown sugar over fat. Arrange fruit and nuts in sugar mixture. Bake at 350° F. moderate oven 30 - 40 minutes.

Betty Fee

ADAH'S PUMPKIN CAKE

Cream:

2 c. sugar
4 eggs, beaten
1 1/2 c. salad oil (I use 1 c.)

Add:

2 tsp. baking soda
2 heaping tsp. baking powder
2 c. canned pumpkin
1 c. crushed pineapple, drained
Scant tsp. ginger
4 rounded tsp. cinnamon
3 c. flour
1 c. chopped nuts (optional)

Frosting:

1 1/8 pkg. Philadelphia cream cheese
1/2 c. butter or oleo
1 tsp. vanilla
Powdered sugar

Beat and spread.

Anna Doty

CARROT CAKE

2 c. flour
2 c. sugar
1/2 tsp. salt
2 tsp. baking soda
1 1/2 c. salad oil
4 eggs
1 jar Junior carrots
2 tsp. cinnamon
3 tsp. vanilla

Preheat oven to 350°. In large bowl, combine flour, sugar, salad oil, eggs, carrots, salt, baking soda, cinnamon and 3 teaspoons vanilla. Beat 2 minutes at medium speed. Spoon batter into a greased 13x9x2 inch pan. Bake for 30 minutes.

Frosting:

1 (3 oz.) pkg. cream cheese
2 c. powdered sugar
1 tsp. vanilla
1/2 c. butter
2 Tbsp. milk

In bowl, combine butter, cream cheese, powdered sugar, vanilla and milk. Beat 2 minutes at medium speed. Frost cooled cake.

Karen Doty

GREAT ICING

1 c. milk
1 c. sugar
1/4 c. flour
1 c. shortening
1 tsp. vanilla, mint or almond flavoring

In saucepan, combine milk and flour until smooth. Cook over low heat until thick, stirring constantly. Cool and set aside. In mixing bowl, cream shortening and sugar and flavoring. Beat in cooled flour mixture. Beat until fluffy and smooth. Makes about 4 cups or enough for two layer cake.

Note: To make chocolate icing, add 2 tablespoons powdered cocoa to hot milk mixture before mixing with other ingredients.

Anna Doty

CARAMEL FROSTING

1 1/2 c. brown sugar
6 Tbsp. oleo
3 Tbsp. milk

Boil 3 minutes, then add:
1 tsp. baking powder
1 tsp. vanilla

Stir (it will foam up). Set in pan of ice water and beat until it loses its gloss. Spread on cake.

Chloe Myers

HARVEST APPLE CAKE

4 c. fresh apples, diced
2 c. sugar
2 c. flour
2 eggs
1 c. oil
1 c. nuts, chopped
2 tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. vanilla

Mix apples and sugar. Let stand for 1 hour. Sift flour, soda and spices together. Beat eggs and add oil and vanilla. Add apple mixture to dry mixture. Add nuts. Bake at 350° F. for 1 hour.

Hazel Oliver

APPLE BUTTER SPICE CAKE

1/2 c. brown sugar
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 c. chopped nuts
2 c. sifted flour
1 tsp. baking powder
1 tsp. soda
1/2 tsp. salt

1/2 c. butter or margarine
1 c. sugar
2 eggs
3/4 c. apple butter
1 tsp. vanilla
1/2 c. whole bran cereal
1 c. sour cream

To make topping: Combine brown sugar, cinnamon, nutmeg and chopped nutmeats. Set aside. Sift together flour, baking powder, soda and salt. Blend butter and sugar. Add eggs; beat well. Stir in apple butter, vanilla and whole bran cereal. Add sifted dry ingredients alternately with sour cream, blending well after each addition (begin and end with dry ingredients). Spread 1/2 the batter into greased 13x9 inch pan. Sprinkle with half of topping. Spoon remaining batter into pan; spread evenly. Sprinkle with remaining topping. Bake in moderate oven (350°) for 40 minutes. Cut into squares and serve warm or cold, plain or with whipped cream. Yield: 12 (3 inch) squares.

Velma Forbes

COCA-COLA CAKE

2 c. sifted flour
2 sticks butter
2 c. sugar
1 c. Coke
1 1/2 c. miniature marshmallows

3 Tbsp. cocoa
1/2 c. buttermilk
2 beaten eggs
1 tsp. soda
1 tsp. vanilla

Combine flour and sugar; heat butter, cocoa and Coke until it reaches boil. Pour over sugar and flour mixture. Add buttermilk, eggs, soda, vanilla and marshmallows. Beat well. Pour into greased oblong pan and bake at 350° for 30 - 40 minutes.

Frosting:

1 box powdered sugar
2 tsp. cocoa
1 stick butter

1 c. chopped pecans
6 Tbsp. Coke

Combine butter, Coke; bring to boil, pour over sugar. Beat well. Spread over cake while hot.

Rebekah Grinstead

THELMA'S SOUR CREAM COFFEE CAKE

1 pkg. yellow cake mix	1/2 c. oil
1 c. sour cream	4 eggs
1 pkg. instant vanilla pudding (either size)	

Put all ingredients in bowl and mix at medium speed 10 minutes. Meanwhile, mix topping. Grease 10 inch tube pan and coat pan bottom with topping mix. Pour half the batter into pan and sprinkle with topping. Repeat layers, ending with topping. Bake at 350° for 50 - 60 minutes. Cool upright in pan. Makes large cake.

Topping:

2/3 c. white sugar	1/2 c. chopped nuts
1/2 tsp. cinnamon	

Can add raisins, apples, etc.

Gloria Lee

DATE PUDDING CAKE

1 egg	1 c. sugar
Butter, size of walnut	1 c. chopped dates
1/2 c. nuts	1 c. sweet milk
1 c. bread crumbs	1 tsp. baking powder
1 tsp. salt	

Bake 30 - 40 minutes at 350° in 8x8 inch pan.
Note: The batter will appear thin before baking.

Gloria Lee

FRUIT COCKTAIL PUDDING CAKE

1 c. flour	2 c. fruit cocktail, don't drain
1 c. sugar	1 egg
1 tsp. baking soda	
1/4 tsp. salt	

Topping: Mix -

1/2 c. brown sugar	1/2 c. chopped nuts

Sprinkle on top of cake. Bake at 350° for 40 - 50 minutes. (Very moist cake.)

Sue Myers

APPLE PUDDING CAKE

Mix in bowl:

1 c. sugar
1/4 c. oleo
1 tsp. cinnamon
1 tsp. soda
1/2 tsp. salt
1/2 tsp. nutmeg
1 c. flour
1 egg

Mix in 2 cups grated tart apples and 1/2 cup nuts. Bake in greased pan 40 minutes at 350°. In pan, bring to a boil:

1/2 c. brown sugar
1/2 c. white sugar
1/2 c. cream
1/2 c. butter
Vanilla

Pour over cake while cake and sauce are still warm.

Sandy Schwarzkopf

CARROT CAKE

2 c. sugar
1 1/2 c. Mazola oil
4 eggs
1 tsp. salt
2 tsp. cinnamon
2 tsp. soda
2 tsp. baking powder
2 c. flour, sifted
3 c. ground carrots
1 c. nuts

Mix, bake in large loaf pan 50 minutes at 350°.

Frosting:

1 (8 oz.) cream cheese
1/4 lb. oleo
1 box 4X sugar

Chloe Myers

GRANDMA'S UPSIDE DOWN CAKE

3 eggs
1 c. sugar
1 c. flour
5 Tbsp. juice or water
3 tsp. baking powder

Melt in bottom of pan a lump of oleo the size of small egg. Add 1 cup brown sugar and 1 can pineapple Mix batter; pour over butter and brown sugar mixture. Bake 30 minutes at 350°. When done, invert on plate immediately.

Chloe Myers

STRAWBERRY JELLO AND ANGEL FOOD CAKE

2 (3 oz.) pkg. strawberry gelatin
2 c. hot water
1 1/2 c. cold water
1 c. marshmallow cream
1 pkg. or env. Dream Whip
1 small pkg. frozen strawberries
1 angel food cake
1 bottle maraschino cherries (optional)

Dissolve Jello in hot water. Add cold water. Chill. When firm, add marshmallow cream and whip together, then fold in strawberries and the envelope of Dream Whip.

Rebekah Grinstead

RHUBARB CAKE

1 1/2 c. brown sugar
1/2 c. shortening
Dash of salt
1 tsp. vanilla
1 tsp. soda
1 c. sour milk or buttermilk
Cinnamon
2 c. flour
1 1/3 c. diced rhubarb
1/4 c. white sugar

Cream brown sugar and shortening. Add vanilla, milk, soda and flour. Fold in rhubarb and pour into greased cake pan (9x13 inches). Sprinkle with white sugar and cinnamon mixture on top before baking. Bake at 350° for 35 - 40 minutes.

Gloria Lee

FLUFF CAKE

1 box yellow cake mix
1/2 c. oil
4 eggs
1 can small mandarin oranges and juice

Bake at 350° for 25 minutes in two 9 inch layer pans (greased).

Frosting:

1 can crushed pineapple and juice
2 small pkg. vanilla instant pudding
8 oz. Cool Whip

Mix juice and pudding together first, then fold Cool Whip in last with pudding mixture and frost.

Karen Myers

TEXAS CAKE

Have ready, 15x10x1 inch pan. Mix together:

2 c. flour
2 c. sugar
2 unbeaten eggs
1/2 c. buttermilk
1/2 tsp. soda
1/2 tsp. salt

Boil together:

1 c. water
2 sticks oleo
4 Tbp. cocoa

Add to flour mixture; beat well. Pour into greased and floured jelly roll pan. Bake at 325° for 20 - 30 minutes.

Frosting: Boil -

4 Tbsp. cocoa
1 stick oleo
6 Tbsp. buttermilk

Add 1 box of XXXX sugar. Blend to spreading consistency. Add 1 cup chopped nuts and 1 teaspoon vanilla. Spread while cake is still warm.

Joyce Knowles

OATMEAL CAKE
(Very moist)

1 1/4 c. boiling water
1 c. oats

Cook 20 minutes.

1 c. granulated sugar
1 c. brown sugar
1/2 c. liquid oil
2 eggs
1 1/3 c. flour
1 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon

Bake in 9x12 inch pan at 350° for 35 minutes.

Topping: Put topping on and broil till bubbly -

1 c. brown sugar
6 Tbsp. butter
4 Tbsp. milk
1 c. coconut
1 c. pecans

Sue Myers

BLACK MAGIC CAKE

1 3/4 c. flour
2 c. sugar
3/4 c. Hershey's cocoa
2 tsp. baking soda
1 tsp. baking powder
1 tsp. salt

Combine these 6 ingredients. Add:

2 eggs
1 c. strong black coffee
(or 2 tsp. instant in
1 c. boiling water)
1 c. buttermilk (or sour milk)
1/2 c. vegetable oil
1 tsp. vanilla

Beat 2 minutes at medium speed. Pour into greased and floured pan. Bake at 350° for 30 - 35 minutes. Top with favorite frosting.

Dorothy Shepherd

NO BAKE CHRISTMAS FRUIT CAKE

Put into a 3 quart saucepan:

2/3 c. Pet milk
2 c. miniature marshmallows
6 Tbsp. frozen orange concentrated juice, right from can

Stir over heat until marshmallows are melted. Take off heat. Add:

3/4 c. dates
3/4 c. raisins
1 c. walnuts
1 c. mixed candied fruit
1/4 c. cherries

Stir well. Add 4 cups graham cracker crumbs, season with 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1/2 teaspoon cloves. Mix well. Press firmly in a cake tin or dish. Chill for 2 days. Keep refrigerated.

Betty Fee

AUNT IRETTA'S SODA CRACKER CAKE

2 c. soda cracker crumbs	2 c. English walnuts, chopped fine
2 tsp. baking powder	

Mix all together first 3 ingredients. Take 6 egg whites (beat until stiff), add 2 cups sugar. Add 1 teaspoon vanilla. Mix egg mixture and cracker crumbs together. Get 3 (9 inch) cake pans. Line with aluminum foil, shiny side up. Grease foil with oil. Divide batter into the 3 cake pans. Bake 40 - 45 minutes at 325°.

Frosting: Whip 3 (1/2 pints) whipping cream until it peaks. Sweeten with sugar to taste (about 1/4 cup). Put whipping cream on plate, then put first layer of cake on top, then more whipped cream, etc. Refrigerate for 48 hours. Can be eaten in 24 hours.

Betty Fee

COOKIES

AMISH SUGAR COOKIES

2 c. Crisco oil	6 c. flour
3 c. sugar	2 Tbsp. baking powder
4 eggs	1 1/2 tsp. vanilla
2 c. buttermilk	1 1/2 tsp. salt
2 tsp. baking soda	

Cream together oil, sugar and eggs. Blend in buttermilk and soda. Add flour, baking powder, vanilla and salt. Mix well. Drop large spoonfuls onto cookie sheet. Sprinkle with sugar and cinnamon before baking. Bake at 400° for 7 - 8 minutes. Makes 9 - 10 dozen.

Cleota Shutt

MOTHER'S SUGAR COOKIES

1 c. butter	2 c. sugar
2/3 tsp. soda	1/2 tsp. salt
1 tsp. vanilla	3 eggs, beaten
3 2/3 c. sifted flour	2 tsp. baking powder

Cream butter, sugar, soda, salt and vanilla. Add beaten eggs. Sift flour and baking powder together; add to mixture. Chill dough till firm, roll and cut. Bake at 425°.

Hazel Oliver

SUGAR COOKIES

1 1/2 c. sugar
1/2 c. Karo syrup
1 c. lard
2 eggs
1 tsp. soda
2 tsp. baking powder
1 tsp. salt
1 c. buttermilk
5 c. sifted flour
1 tsp. vanilla
Dash of nutmeg

Roll out and cut. Bake at 350°.

Darlene, to Chloe Myers

GLAZED APPLE COOKIES

1/2 c. butter
1 1/3 c. brown sugar
1 egg
2 c. sifted flour
1 tsp. baking soda
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves
1/4 tsp. nutmeg
1 c. ground nuts (pecans)
1 c. chopped apples
1 c. raisins
1/4 c. milk

Beat together butter and brown sugar till light and fluffy. Add the egg. Stir and mix in the remaining ingredients. Drop by spoonfuls onto lightly greased baking sheet and bake at 400° for 10 - 12 minutes. While still warm, spread with glaze.

Glaze:

1 1/2 c. sifted powdered sugar
1 Tbsp. butter
1/2 tsp. vanilla
2 1/2 Tbsp. milk

Combine sugar with butter, vanilla and enough milk to make a spreading consistency. Beat until smooth and spread on warm cookies. This recipe makes about 3 dozen cookies.

Cleota Shutt

APPLESAUCE COOKIES

1/2 c. flour
1/4 tsp. nutmeg
1/2 c. quick rolled oats
1/2 c. applesauce, unsweetened
1 egg
1/2 tsp. baking soda
1/2 tsp. cinnamon
2/3 c. raisins
1/4 c. oil
1 tsp. vanilla
1 tsp. liquid sweetener

Mix flour, soda, salt, nutmeg, cinnamon in bowl, add oats and raisins. Mix applesauce, oil, egg, vanilla, sweetener and beat. Add to dry ingredients. Mix well until moistened. Drop on greased cookie sheet. Bake at 375° for 10 minutes.

Hazel Oliver

PECAN CHEWS

2 c. brown sugar
3/4 c. oleo
2 eggs

Cream these together.

2 c. flour
1/2 tsp. soda

Sift together. Have ready, 3 cups Special K cereal (pressed down to 1 1/2 cups). Add flour, soda mixture alternately with Special K. Drop by spoonfuls. Bake at 350° for 10 minutes.

Chloe Myers

RUBY DATE DROPS

1 1/2 c. brown sugar
1 c. white sugar
1 c. margarine
4 to 4 1/4 c. flour
1 tsp. salt
6 oz. jar maraschino cherries
8 oz. box chopped dates
2 c. coconut
2 eggs
1 tsp. vanilla
1/4 c. milk
1 Tbsp. soda

Cream sugars and margarine, add eggs, milk and vanilla. Add dates, chopped cherries and coconut. Sift flour together with dry ingredients; add to rest of mixture. Bit more flour may be needed if cherries are not well drained. Drop on cookie sheet, bake at 350° for 15 to 18 minutes or until done.

Martha Williamson

PINEAPPLE COCONUT BARS

1 pkg. white Duncan Hines cake mix	3 Tbsp. melted butter
	3 egg yolks

Mix together and put into a greased 13x9 inch pan. Drain 1 (No. 2) can crushed pineapple and spread on cake mix. Beat 3 egg whites until stiff. Gradually add 1/2 cup sugar. Add 1 can coconut. Spread over the pineapple. Sprinkle with 1 cup pecans and bake 25 minutes at 350°.

Sue Myers

PINEAPPLE COOKIES

1 c. brown sugar	4 c. flour
1 c. white sugar	1/2 tsp. salt
1 c. shortening (use 1/2 oleo)	1 tsp soda
2 eggs	1 tsp. baking powder
2 c. crushed pineapple	1 tsp. vanilla

Mix first 5 ingredients and last, add dry ingredients. Bake at 350° for 12 minutes.

Chloe Myers

PINEAPPLE COOKIES

1 c. brown sugar	4 c. flour sifted with soda and salt
1 c. white sugar	2 eggs, beaten
1 c. shortening	1 (#2) can crushed pineapple, drained (save juice)
1 tsp. vanilla	1 c. walnuts
1/4 tsp salt	
1 tsp. soda	

Cream shortening and sugar. Add egg and beat well. Stir in pineapple and vanilla. Add flour mixture and add juice. Mix well. Add nutmeats. Drop by spoonfuls onto greased cookie sheet and bake 10 to 12 minutes at 400°. Do not add flour all at once.

Anna Doty

CRUNCHY PEANUT GRANOLA

4 c. old fashioned rolled oats
2 c. coarsely chopped dry roasted unsalted peanuts
1 c. wheat germ
1/3 c. margarine
1/2 c. honey
1 tsp. vanilla
1 c. raisins

Combine rolled oats, peanuts and wheat germ in large bowl. Heat margarine, honey and vanilla to just below boiling. Pour over oat mixture and toss to coat evenly. Spread mixture evenly in 2 jelly roll pans. Roast at 300° for 20 to 25 minutes, stirring occasionally until mixture is lightly browned. Remove from oven and stir in raisins. Cool. Store in tightly covered containers.

Cleota Shutt

PEANUT BUTTER COOKIES

1 c. peanut butter
1 c. sugar
1 egg
1 tsp. vanilla

Mix well. Drop about teaspoonful, press with fork. Bake 14 minutes at 325°. Small yield.

Chloe Myers

PEANUT BUTTER COOKIES

1 c. peanut butter
1 c. shortening
1 c. brown sugar
1 c. white sugar
2 tsp. baking soda
1 tsp. salt
3 Tbsp. hot water
1 Tbsp. vanilla extract
2 eggs
3 c. flour

Mix liquid first and sift dry ingredients. Bake in 350° F. oven until golden brown. Makes 28 or more big cookies.

Bonnie Ernest from
Gloria McConnell

PEANUT BUTTER CRUMB COOKIES

1/2 c. butter
1/4 c. Crisco
1 c. granulated sugar
1 c. brown sugar
2 eggs
2 1/2 c. flour
2 tsp. soda
1 c. peanut butter (crunchy)

Mix and roll into little balls and smash crossways with a fork. Bake at 375° until brown, 12 minutes.

Mabe Poorman

PEANUT BUTTER COOKIES

1 c. brown sugar
1 c. white sugar
1 c. shortening
2 eggs
1 tsp. soda
1 c. peanut butter
1/4 tsp. salt
1 tsp. vanilla
2 1/2 c. flour

Mix as listed. Bake at 350°. Shape into balls, flatten with fork dipped in sugar and bake on greased cookie sheet.

Graple Gibson

CANDY COOKIES

2 c. sugar
1/2 c. cocoa
1/2 c. milk
1 stick oleo
1/2 c. peanut butter
3 c. quick oats
1 tsp. vanilla

Simmer sugar, cocoa, milk and oleo until oleo is melted. Boil 1 minute. Remove from stove - add peanut butter; stir until smooth. Have rolled oats and vanilla in large bowl. Pour syrup over oats. Stir and mix well. Drop on waxed paper from teaspoon. Work fast.

Gloria McConnell
Delmer McConnell

OATMEAL COOKIES

1 c. shortening (lard)
1 c. brown sugar
1 c. white sugar
3 c. quick oatmeal
1 pkg. chocolate chips
  or 1 c. pecans or
  1 c. coconut
2 eggs
1 tsp. soda
1 tsp. salt
1 tsp. vanilla
1 1/2 c. flour

Cream shortening and sugar; add eggs and mix well. Add flour, soda, salt and oatmeal. Stir in chocolate chips or pecans or coconut. Bake at 375° for 10 minutes.

Graple Gibson

SOUTHERN OATMEAL COOKIES

1 c. sugar
1 c. brown sugar
1 c. shortening
2 eggs
1 (#2) can pineapple
  (2 1/2 c.)
3 1/2 c. oatmeal
2 c. flour (or more)
1 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1/4 tsp. nutmeg
1 c. walnuts

Preheat oven to 375°. Cream shortening and sugar together until fluffy. Beat in eggs and pineapple, then add remaining ingredients. Drop by heaping teaspoonfuls onto ungreased cookie sheet. Bake 15 minutes. Makes 6 1/2 dozen.

Velma Forbes

CHEWY OATMEAL COOKIES

1 c. shortening
2 c. brown sugar
2 eggs
1 tsp. soda dissolved
  in 1/4 c. boiling water
2 1/2 c. old fashioned oats
1/2 tsp. salt
1 tsp. vanilla
2 c. sifted flour

Bake on greased sheets at 350°.

Elaine Johnson

OATMEAL DROP COOKIES

1 1/2 c. Crisco	2 c. rolled oats
2 c. brown sugar	1 c. raisins
1/2 c. white sugar	1 c. nuts
3 eggs	3 c. flour
Scant tsp. salt	1 tsp. cinnamon
1 1/2 c. milk with 1 tsp. soda	4 tsp. baking powder

Rose Griffith

RAISIN DROPS

2 c. raisins	1 c. water

Boil for 5 minutes. Remove from fire and add:

1 tsp. soda	1 c. butter or shortening
2 c. brown sugar	1 tsp. baking powder
4 c. flour	1 tsp. vanilla
3 eggs, well beaten	1/2 tsp. salt
1/4 tsp. nutmeg	1 tsp. cinnamon
1 c. walnut meats, chopped	

Drop by teaspoonfuls onto cookie sheet. Bake at 375° for 12 to 15 minutes.

Hazel Oliver

CHOCOLATE CHIP DROP COOKIES

1 c. brown sugar	3 1/4 c. flour
1 c. white sugar	1 tsp. soda
1 c. melted oleo	1 tsp. cream of tartar
3 eggs	1/2 tsp. salt

Cream butter and sugars. Beat in eggs, mix in dry ingredients. Drop by spoonfuls onto greased cookie sheet. Bake 10 minutes at 350°.

Elaine Johnson

GRAHAM CRACKER COOKIES

Blend 1 cup butter or margarine with 1 cup firmly packed brown sugar. It takes a little while unless you use your fingers for blending. That's messy, but a lot faster. Then blend in 1 cup chopped nuts. Add 1/2 teaspoon vanilla. Line up 2 or 3 graham crackers on an ungreased cookie sheet. Put about 1 teaspoonful of the mixture on each cracker. Bake in a 350° oven for about 10 minutes or until nicely bubbly. The heat spreads the mixture just right. Break apart when cool.

Martha Williamson

RICE KRISPIE BARS

Stir 1 cup sugar and 1 cup light Karo syrup over heat until it starts to boil. Remove from heat and stir in 1 cup peanut butter and 5 cups Rice Krispies. Pour into lightly buttered pan. Combine and melt 1 (6 ounce) package of chocolate and 1 (6 ounce) package butterscotch morsels. Spread over top. Almost like candy.

Sandy Schwarzkopf

RAISIN COOKIES

1 c. raisins
2 c. water

Cook to 1/2 cup juice (I reduce water by 1 cup).

1/2 c. shortening
2 eggs
2 c. sugar
1 tsp. soda
1 tsp. baking powder
3 c. flour
1 c. nuts

Mix and spread on cookie sheet. Bake at 375° for 25 minutes. Cut hot and roll in powdered sugar.

Velma Forbes

COWBOY COOKIES

1 c. sugar
1 c. brown sugar
1 c. shortening
1/2 tsp. baking powder
1 tsp. soda
1/2 tsp. salt
2 1/3 c. flour
2 eggs
2 c. rolled oats
1 (6 oz.) pkg. chocolate chips
1 tsp. vanilla
1/2 c. nuts

Mix all together, drop by spoonfuls. Bake at 375° for 10 - 12 minutes. Don't overbake (only light brown).

Mrs. Horne

CHEWY BROWNIES

2 oz. (2 sq.) unsweetened chocolate
1/3 c. oil
1 c. sugar
2 eggs, beaten slightly
1 tsp. vanilla
2/3 c. flour
1/2 tsp. salt
1/2 c. chopped nuts

Melt chocolate and fat together over low heat. Cool slightly. Mix sugar with eggs. Stir chocolate mixture into eggs gradually. Add vanilla. Mix dry ingredients, stir in nuts and add to chocolate mixture. Spread batter in a greased 8 inch square baking pan. Bake at 350° for 25 - 30 minutes or until crust is shiny and brownies shrink from pan. Cool in pan. Cut into 2 inch squares.

Betty Fee

BINGO BARS

2 eggs, beaten
2 c. sugar
1 1/4 c. salad oil
1 tsp. salt
2 c. flour
2 tsp. cinnamon
2 tsp. soda
1 small jar each of baby food applesauce, carrots and apricots

Beat egg till light; add sugar and oil slowly. Add dry ingredients and baby food. Bake in jelly roll pan or 9x13 inch cake pan at 350° for 25 - 30 minutes. Use any frosting or Philadelphia cream cheese.

Cleota Shutt

PUMPKIN COOKIES

2 c. white sugar
2 eggs
4 tsp. baking powder
1 tsp. salt
2/3 c. shortening
1 lb. can pumpkin
2 tsp. soda
2 tsp. cinnamon

Mix above ingredients and add 1 tablespoon vanilla. Drop by teaspoonfuls on greased sheet, Bake at 375° to 400° for 15 minutes.

Sue Myers

FRUIT CAKE COOKIES

4 c. flour
1 tsp. salt
2 eggs
2 - 3 c. buttermilk
1 c. candied cherries
1 c. candied fruit mixture
1 tsp. soda
1 c. oleo
2 c. brown sugar
1 c. chopped nuts
2 c. cut up dates

Sift flour and dry ingredients, add rest of ingredients. Chill 30 minutes. Drop by spoonfuls. Bake at 375° for 8 - 10 minutes. Makes 8 dozen.

Sue Myers

BOILED COOKIES

2 c. sugar
2 Tbsp. cocoa
Dash of salt
1/2 c. milk
1/2 c. butter

Boil the above 1 minute. Remove from heat and add:

3 c. quick oats
1 tsp. vanilla
1/2 c. peanut butter

Mix well and drop on waxed paper by teaspoonfuls. Work fast.

Graple Gibson

PECAN TARTS

Crust:

1 c. flour	1 small Philadelphia cream cheese
1 stick oleo	

Filling:

1 egg	1 tsp. vanilla
3/4 c. brown sugar	1 c. broken pecans

Divide crust and pat into tart pans or cupcake pans (12). Fill each with filling and bake at 350° for 30 minutes.

Jan Myers

PECAN TARTS

Crust:

1/2 lb. margarine	2 c. flour
1 large pkg. cream cheese	

Cream margarine and cheese, then add flour. Roll into 48 balls and press into cups.

Mixture:

2 beaten eggs	2 tsp. vanilla
2 c. brown sugar	Salt
4 Tbsp. melted margarine	1 1/2 c. chopped pecans

Fill cups nearly full. If desired, a pecan half can be put on top. Bake in 350° oven for 30 minutes.

Joyce Knowles

RHUBARB CRISP

4 c. rhubarb	1/2 c. sugar
1 tsp. flour	1 Tbsp. water

Combine ingredients and place in greased baking dish. Mix:

3/4 c. rolled oats	1/4 tsp. cinnamon
1/2 c. flour	1/4 tsp. salt
3/4 c. brown sugar	1/2 c. margarine

Mix until crumbly. Sprinkle over rhubarb mixture. Bake in 350° oven for 50 minutes.

Sue Myers

APPLE DUMPLINGS

Boil:

2 c. sugar	2 c. water

Dumplings:

2 c. flour	3/4 c. shortening
1 tsp. salt	1/2 c. milk
2 tsp. baking powder	

Roll above on flour. Fill with apples, tablespoon sugar and cinnamon. Dot with butter. Pour syrup into baking dish. Bake at 350° for 1 hour. Makes about 6.

Amy Houser

BLUEBERRY PIE
(9 inch 2 crust)

4 c. fresh blueberries	1/2 tsp. grated lemon peel or 1 tsp. lemon juice
3/4 to 1 c. sugar	Pinch of salt
3 level Tbsp. flour	

Rose Griffith

CUSTARD

3 eggs	1 tsp. vanilla
1/2 c. sugar	2 1/2 c. scalded milk
1/4 tsp. salt	Dash of nutmeg

Bake at 350°.

Jan Myers

BREAD PUDDING

1 qt. milk	1/3 c. sugar
2 c. bread cubes	1 tsp. vanilla
1/4 c. oleo	Dash of nutmeg
2 eggs	1 c. raisins or dates

Scald milk, add oleo, beat eggs, add sugar, vanilla. Mix well. Add and mix well with milk and oleo. Pour over bread cubes and raisins. Sprinkle nutmeg. Bake at 350° for 1 hour and 15 minutes. It is best to set a little pan of water in oven while baking. This keeps pudding moist.

Chloe Myers

CHOCOLATE ECLAIR DESSERT

2 boxes French vanilla instant pudding	1 can Betty Crocker milk chocolate frosting
1 medium size Cool Whip	1 box graham crackers
	3 c. milk

Add milk to instant pudding. Add Cool Whip. Butter a 9x13 inch dish. Put a layer of graham crackers - add a layer of pudding, another layer of crackers; another layer of pudding - top with layer of frosted graham crackers. Refrigerate overnight or longer.

Cleota Shutt

EASY APPLE CRISP

5 c. sliced apples
1 tsp. cinnamon
1/2 c. sugar

Mix and put in baking dish. Mix together:

1/2 c. butter
1/4 c. brown sugar

Add 1 cup flour till it resembles corn meal. Put on top of apples. Bake at 325° for 45 to 50 minutes.

Chloe Myers

BANANA PUDDING

6 bananas
2 c. milk
2 egg yolks
2/3 c. sugar
3 Tbsp. cornstarch
2 Tbsp. flour
3 Tbsp. butter

Cook until thick, pour over vanilla wafers and bananas in baking pan. Cover with egg whites and brown.

Fairey Johnson

SIMPLE AND DELICIOUS DESSERT

1 c. sugar
1 Tbsp. melted butter in
  1/2 c. milk
1 c. flour
1 beaten egg
1 tsp. baking powder
1 tsp. vanilla

Mix above ingredients, spread about 1/2 inch thick on baking pan and bake. When done and still hot, spread with the following: Mix -

1 c. brown sugar
1 can shredded cocoanut
4 Tbsp. melted butter
6 Tbsp. cream

Put under broiler and brown cocoanut. Fruit or nuts may be added. Serve hot or cold.

Fairey Johnson

APPLE SCRIBLE

Crust:

3 c. unsifted flour
1 c. lard or Criso
1 tsp. salt

Blend. Mix together:

6 Tbsp. cold water
1 tsp. vinegar
1 egg

Roll out like pie dough and spread half of dough for bottom crust.

Filling:

White Tupperware bowl "full" diced apples
1 2/3 c. granulated sugar
1 tsp. cinnamon
1 tsp. nutmeg
2 Tbsp. water

Mix well. Dump apple filling in, put on top crust. Use fork to crimp edges. Put few holes on top. Bake on 11x18x1 inch sheet at 400° for 40 minutes.

Lenore Nemeth

YUMMY DESSERT

1 (#2) can chunk pineapple
1/4 c. miniature colored marshmallows
1 egg
6 bananas
1 c. half & half cream
Juice drained from the pineapple
1 Tbsp. flour
1/2 c. sugar
1 Tbsp. butter

Beat egg; add flour, sugar, butter and pineapple juice and cook until thick. Cool. Add the cream and rest of ingredients. Maraschino cherries, nuts or mandarin oranges may be added if desired. Serves 12 to 14.

Donna Smith

PHILADELPHIA CREAM CHEESE DESSERT

2 c. crushed graham crackers (or more)	1/4 lb. melted oleo
	1/2 c. sugar

Mix and press evenly in baking pan, 9x13x2 inches.

Filling:

2 (8 oz.) pkg. Philadelphia cream cheese (keep at room temperature before using)	2 eggs
	1 scant c. sugar

Beat with mixer. Pour over crust. Bake 15 minutes at 350°. Cool. Top with cherry, raspberry, pineapple or any thickened and cooled pie filling. Let set 24 hours. Top with whipped topping.

Rose Griffith

MINT DAZZLER
(Serves 12)

6 Tbsp. melted butter	3 sq. melted unsweetened chocolate
2 c. (54) vanilla wafer crumbs	1 c. whipping cream
1/2 c. butter or margarine	6 1/4 oz. (3 3/4 c.) miniature marshmallows
1 1/2 c. sifted confectioners sugar	2 Tbsp. crushed peppermint candy
3 eggs	

Blend 6 tablespoons melted butter and crumbs. Press firmly in a 7x11 inch pan. Cream 1/2 cup butter and confectioners sugar. Add eggs and chocolate. Beat until light and fluffy. Spoon over crumbs. Set in refrigerator while whipping cream. Gently fold marshmallows into whipped cream. Spread over chocolate layer. Sprinkle with candy crumbs and return to refrigerator for at least 3 hours.

Martha Williamson

FRUIT DESSERT

1 large can chunked pineapple, drained
1 pkg. marshmallows, diced
2 oranges, peeled and chunked
Add any other fruit you may wish

Cook the following dressing until thick:

2 Tbsp. butter
2 eggs, beaten
2 Tbsp. sugar
Pineapple juice

Cool, then add 1 cup whipped cream. Mix and chill several hours.

Nora Pierce

PUDDING DESSERT

1st layer:

1 c. flour
1 stick oleo, softened
1/2 c. pecan meal

Mix as for pie crust and press into 9x13 inch dish. Bake 15 minutes at 350°.

2nd layer:

1/2 tube of 13 oz. Cool Whip
1/2 c. powdered sugar
1 (8 oz.) cream cheese, softened

3rd layer:

2 small boxes pudding
3 c. milk

Top with other 1/2 tub Cool Whip.

Carol Weller

JELLO DESSERT

1 large box Jello (lime, lemon, cherry - choose one)
4 c. boiling water

Over low heat, add:

1 large pkg. marshmallows
1 (8 oz.) cream cheese, softened, will melt best if beaten before adding to Jello

When marshmallows and cream cheese are melted, remove from heat and cool. Then add 1 small can crushed pineapple and pour into mold.

Carol Weller

CHERRY COBBLER

1 c. flour
1 c. sugar
2 tsp. baking powder
3/4 c. milk

Melt butter in baking dish. Put in cherries enough to cover baking pan. Mix and pour batter over the cherries. Bake at 375°.

Hazel Oliver

EASY DESSERT

Mix together:

1 (12 oz.) ctn. small curd cottage cheese
3 oz. pkg. orange-pineapple Jello
1 (20 oz.) can crushed pineapple, well drained
2 c. Cool Whip

Blend well and refrigerate a couple of hours.

Sue Myers

APPLE DUMPLINGS

1 c. water
1 c. sugar
1/8 tsp. cinnamon
1/8 tsp. nutmeg
2 drops red food coloring
2 Tbsp. butter
6 whole apples, pared, sliced
2 c. flour
2 tsp. baking powder
1 tsp. salt
2/3 c. shortening
1/2 c. milk

Combine sugar, water, cinnamon, nutmeg, food coloring; bring to a boil. Add butter. Sift together flour, baking powder and salt, cut in shortening. Add milk all at once and stir until moistened. Roll 1/4 inch thick on lightly floured surface; cut into 6 inch squares. Place 1 whole apple or 1/2 apple, cut in slices, in center of each pastry square. Sprinkle each apple or slices generously with sugar, cinnamon and nutmeg; dot with butter. Fold corners to center and pinch edges together. Place 1 inch apart in a greased 11x7 inch baking pan. Spoon the syrup over dumplings; sprinkle with sugar. Bake in moderate oven (375°) for 35 minutes. Top with a dab of tart red jelly. Serve hot with cream.

Nora Pierce

CREAM PUFFS

Bring to boil:
1 stick margarine
1 c. water

Remove from heat quickly, add 1 cup flour. Mixture will leave sides of pan. Allow to cool somewhat - add 4 eggs mix by hand. Blend well, spoon on cookie sheet. Bake at 425° for 20 minutes, then at 325° for 25 minutes.

Filling:

1 c. sugar
3 Tbsp. cornstarch

Mix, then add 2 cups milk and 2 eggs. Cook until thick, stirring constantly over medium heat. Remove, add lump of butter and 1 teaspoon vanilla. Cut off tops of puffs and fill with spoon. Sprinkle top with powdered sugar.

Sue Myers

CIRCUS PEANUT DESSERT

1 large pkg. orange Jello	1 (#2) can crushed pineapple, drain juice and save
30 circus peanuts	

Make Jello - 2 cups hot water, 2 cups pineapple juice (use instead of cold water). Cut up circus peanuts and add. Refrigerate and allow to partially set up. When thickened, add 1 small container of Cool Whip. Refrigerate again until completely set up.

Sue Myers

MAKE AHEAD PUDDING MIX

Chocolate Pudding:

1 1/2 c. sugar	1 1/4 c. flour or 3/4 c. cornstarch
2 1/2 c. nonfat dry milk	3/4 c. cocoa
1 tsp. salt	

Vanilla Pudding:

1 1/2 c. sugar	1 1/4 c. flour or 3/4 c. cornstarch
2 1/2 c. nonfat dry milk	
1 tsp. salt	

Caramel Pudding:

1 1/2 c. brown sugar	1 1/4 c. flour or 3/4 c. cornstarch
2 1/2 c. nonfat dry milk	Maple flavoring
1 tsp. salt	

Making pudding:

1 1/4 c. pudding mix	1 beaten egg
2 1/2 c. warm water	3/4 tsp. vanilla
1 Tbsp. oleo	

Combine mix and water in heavy pan. Cook until thick, stirring constantly. Add oleo, remove from heat, add 1/2 mixture into egg. Blend remainder into mixture. Cook 1 minute longer. I do not use the egg.

Nora Pierce

YOU'RE MARRIED TO A FARMER

When you find yourself peeling spuds at 10:30 a.m. for the noon (and I mean 12:00 sharp) meal.

When you must stuff your washer with clothes you'd hesitate to let the dog sleep on, and then, hours later, search high and low for the source of that lingering silage "perfume".

When you ask for kindling for the fireplace and he goes out to the shop, works furiously for 2 hours, and returns, grinning, with a nice little hatchet he's manufactured -- just for you!

When you can't find the hot water bottle, because it is keeping the newborn Chester White runt from an early grave.

When you wave good-by to friends and neighbors off on their three-day Fourth-of-July weekends, as you hang Old Glory out on the front porch.

When your husband, chin-on-chest, snores blissfully through Saturday night at the movies.

When your two-year-old sits on Santa's lap and requests a "Nure" spreader for Christmas.

When you can't put butter in the refrigerator's butter compartment because it's chuck full of cans of snuff.

When your anniversary, birthday, or Mother's Day rolls around. He's "been so busy lately" and most shops aren't open before 6 a.m. or after 9 p.m.

When you tell him you're pregnant, and he quickly starts to figure whether your date is before or after combining is finished.

When his pickup turns in the driveway after a 16-hour summer day: He clomps into the house, swats you on the rump (like one of his favorite cows), gives you a special wink, and says: "Hi, Old Girl."

Candy, Jelly, Preserves

TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the SOFT BALL TEST the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the FIRM BALL TEST the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the HARD BALL TEST the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the LIGHT CRACK TEST the candy will form brittle threads which will soften on removal from the water.

In the HARD CRACK TEST the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In CARAMELIZING, the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

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CANDY

QUICK PEANUT BUTTER FUDGE

1 stick oleo (soft)	1 c. peanut butter
1 lb. powdered sugar	2 tsp. milk
1 tsp. vanilla	

Mix together till smooth, press into buttered 8 inch square pan and cut.

Dorothy Miner

PEANUT BUTTER FUDGE

Boil to soft ball stage (240°):

2 c. white sugar	2/3 c. milk

Beat in:

1 c. peanut butter	1 tsp. vanilla
1 c. marshmallow cream	

Stir in 1 cup ground pecans and spread on buttered plate.

Sue Myers

FUDGY CANDY DROPS

1 large pkg. chocolate chips or butterscotch chips	1 block wax

In double boiler, melt together over medium heat.

2 boxes powdered sugar	Milk to make stiff
1 stick oleo	

Beat real hard with electric beaters until creamy. Add 1 large package coconut and nuts if desired. Add 1/2 teaspoon vanilla and dash of salt. Drop powdered sugar mixture into chips and wax by teaspoonfuls. Dip right in and right out and drop on buttered wax paper and let set up.

Betty Fee

CHOCOLATE FUDGE
(Big Batch)

4 1/2 c. sugar	1 large can Milnot
1/4 lb. oleo	

Boil for 6 minutes. Remove from heat. Add:

12 oz. semi-sweet chocolate chips	1 c. nuts
10 oz. pkg. mashmallows	1 tsp. vanilla

Stir till creamy.

Chloe Meyers

TWO-TONE FUDGE

Combine:

2 c. firmly packed brown sugar	1 can evaporated milk
2 c. white sugar	1/2 c. butter

Place in saucepan. Bring to full boil over moderate heat, stirring constantly to 238°. Add 1 (10 ounce) jar marshmallow creme, 1 teaspoon vanilla. Stir until smooth. To half, add 6 ounce package butterscotch morsels and 1/2 cup nuts. Pour into a greased pan. Add 6 ounces semi-sweet chocolate morsels and 1/2 cup nuts to the rest. Pour evenly over the butterscotch mixture. Cool and cut.

Martha Williamson

CHOCOLATE FUDGE

2 c. sugar	1 Tbsp. white Karo syrup
1 Tbsp. flour	1 Tbsp. butter
4 Tbsp. cocoa	1 tsp. vanilla
1 c. milk	

Cook over low heat, sugar, flour, cocoa and milk to soft ball stage, stir it only until sugar is dissolved. When soft ball stage, remove, add butter and vanilla. Beat on high speed till creamy. Pour on buttered pan.

Chloe Myers

CAROB FUDGE

Heat 1 cup honey in saucepan with 1 cup crunchy peanut butter for 3 minutes. Stir in 2/3 cup sifted carob powder. Add extras, such as sesame seeds, sunflower seeds, walnuts, etc. Refrigerate 1 hour.

Sally Johnson

CARAMELS

In heavy saucepan, mix:

1 c. granulated sugar
1/2 c. light brown sugar
1/2 c. light corn syrup
1/2 c. heavy cream
1 c. milk
1/4 c. butter

Heat, stirring until sugars are dissolved. Increase heat and boil till candy thermometer shows 246°, which is firm ball stage. Remove from heat, stir in 1 teaspoon vanilla and pour into pan lined with waxed paper to a depth of 3/4 inch.

Cleota Shutt

CARAMELS

1 c. sugar
3/4 c. Karo syrup
1/2 c. butter
1/2 tsp. vanilla
1 c. cream (half & half)
Nutmeats if desired

Combine sugar, corn syrup, butter and 1/2 cup cream; bring to boil, stirring constantly. Add remaining 1/2 cup cream and cook slowly to very hard ball stage (260° on candy thermometer). Remove from heat, add nuts and vanilla. Pour into an 8 inch greased pan. Cut when partially cold. Wrap in waxed paper.

Amy Houser

VALENTINE CANDY

1 c. sugar
2/3 c. milk

Boil to soft ball stage. Beat in:

1 c. peanut butter
1 tsp. vanilla
1 c. marshmallow cream

Stir and pour on buttered plate.

Chloe Myers, from
Florida friend

PEANUT BRITTLE

2 c. sugar	1 c. water
1 c. white corn syrup	1 lb. raw peanuts (large or small)

Stir together sugar, corn syrup and water before placing over heat. Then cook mixture to 235°. Sprinkle in raw peanuts and cook to 290°. Remove from fire and add:

1/2 tsp. salt	1 tsp. baking soda
1 tsp. vanilla	

Stir and quickly spread on two buttered cookie sheets. When cool, loosen with spatula and break into pieces.

Sue Myers

BLACK WALNUT BRITTLE

In saucepan, mix:

1/2 c. light corn syrup	1/4 tsp. salt
2 c. sugar	3 Tbsp. butter
1/2 c. water	

Bring to boil, stirring until sugar is dissolved. Add 1 cup coarsely broken black walnuts and cook, stirring constantly until mixture forms hard, brittle threads in cup of cold water (300° F. on candy thermometer). Add 1 teaspoon vanilla and pour onto buttered baking sheet to cool. When cold, break into pieces. Makes about 1 1/4 pounds.

Sally Johnson

CREAMY CHRISTMAS PRALINES

3 c. light brown sugar, firmly packed	1/4 c. margarine
1 c. heavy cream	1/8 tsp. cinnamon
	1 1/2 c. broken walnuts

Combine sugar, cream and margarine in a medium size pan. Bring to boil; cook until the mixture reaches 235° (soft ball stage), stirring occasionally. Remove the mixture from heat and stir in cinnamon and walnuts. Beat the candy until it begins to thicken. Then drop by level teaspoonfuls onto waxed paper and let the pralines stand in a cool place until firm. Makes 3 dozen 2 inch pralines. Make ahead and store for Christmas.

Amy Houser

EASY KARO CANDY

1/3 c. margarine	1 lb. sifted confectioners sugar
1/2 c. Karo crystal-clear syrup (light corn syrup)	1 tsp. vanilla

Stir margarine, Karo and half of sugar in 3 quart saucepan over low heat until bubbly. Quickly stir in remaining sugar and vanilla. Remove from heat, stir until mixture just holds shape. Pour in greased pan. Cool until candy is lukewarm. Knead until smooth.

Filled Fruits or Nuts: Fill pitted prunes, apricots or dates with Easy Karo Candy. Roll in sugar. Or, place between nut halves.

Bonbons: Form Easy Karo Candy around nuts. Roll in colored sugar or sprinkles.

Delmer McConnell

LULU'S CANDY

1 c. Karo syrup (light)	1 c. cream or evaporated milk
1 c. sugar	

Cook to soft ball. Pour onto:

4 c. corn flakes	1 c. pecans
1 c. coconut	

Mix quickly. Pour onto greased cookie sheet. Let set till firm.

Sally Johnson

CRACKER JACK

2 poppers popcorn	1 stick real butter
3 c. white sugar	1 tsp. salt
1 c. Karo syrup	

Cook to 300° (candy thermometer). Remove from heat, add:

1 tsp. soda	2 tsp. vanilla

Dump over corn, quickly.

Sue Myers

NUTTY POPCORN CUPS

1 1/2 qt. popped unsalted popcorn
1 c. salted peanuts
1/2 c. sugar
1/2 c. raisins
1/2 c. light corn syrup
1/2 c. peanut butter
1/2 tsp. vanilla

In a large mixing bowl, combine corn, peanuts and raisins. Set aside. In heavy medium sized saucepan, combine sugar and corn syrup. Bring to a rolling boil over medium heat. Stir constantly. Remove from heat and stir in peanut butter and vanilla. Pour this mixture over popcorn mixture and toss lightly to coat evenly. Press into well buttered muffin tins. Let stand until firm. Remove from muffin cups and serve in paper cupcake liners. Makes 15 servings. (I just make into balls with my hands.)

Martha Williamson

STAINED GLASS WINDOW CANDY

Melt 1 stick of butter with 12 ounces chocolate chips. Do not cook. Set aside 1 minute. Add:

1 c. nuts
3/4 pkg. colored miniature marshmallows

Form into two rolls and roll in coconut. Chill and slice.

Graple Gibson

PRESERVES

WILD GRAPE JELLY

6 c. wild grape juice
1 pkg. Sure-Jell
7 1/2 c. sugar

Bring juice to boil, add pectin and again bring to boil. Stir in sugar and bring to rolling boil and boil hard for 1 minute.

Amy Houser

BANANA JAM

In a large kettle, mash 6 medium ripe bananas. Add a 14 ounce jar maraschino cherries, drained and chopped, 1 (1 pound, 4 ounce) can crushed pineapple (juice and all) and 7 1/2 cups sugar. Mix well. Bring to a rolling boil over medium heat, stirring often. Add 1 bottle of pectin. Let stand 3 - 5 minutes and stir two or three times to keep fruit from floating. Ladle into glasses and cover immediately with paraffin or other sealer. Makes 10 (8 ounce) jars.

Note: A box of Jellum works well instead of liquid pectin. Delicious on ice cream.

Gloria Lee

QUINCE HONEY

Peel and core 6 quinces and 2 tart apples and put them through the food chopper, using a medium blade. Mix together and measure. In a large saucepan, bring to a boil, 8 cups sugar and 2 cups water, stirring constantly. Add 1 quart of the quince and apple mixture and let all boil for 15 minutes. Pack into hot sterilized jars, leaving 1/4 inch head space. Adjust lids. Process in a boiling water bath for 5 minutes.

Nora Pierce

ROSY RHUBARB PRESERVES

5 c. rhubarb preserves
1 c. crushed, drained pineapple
4 c. white sugar
1 pkg. strawberry Jello

Combine rhubarb, sugar and pineapple. Dissolve over slow heat. Bring to rapid boil for 15 minutes. Remove from heat, dissolve Jello.

Graple Gibson

THE HOMEMAKER

She's a beauty of a face,
A member of the human race;
She's overworked and tired,
Of her family she is admired;
She's a worker you can be sure,
And for the blues a real cure;
She's a pixie in disguise,
But most of all, thrifty and wise;
She's first a wife and then a mother,
Her home shows love one for another;
She's a dishwasher and a maid;
But this occupation she would not trade;
She's a nurse and a cook,
And gets her talents from a book;
She's the one who does the laundry,
Cleans the house and does the ironing;
She's the heart of all the home,
And from this work would not roam;
She's the part of her better-half,
Who's learned to listen and to laugh;
She's the one who deserves the best--
From her family and all her guests!

Beverages, Microwave, Misc.

MICROWAVE HINTS

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at high for 1½ to 2 minutes for ½ pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30 to 45 seconds; and one-half gallon 45 seconds to one minute.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2½ minutes. One 3-ounce package of cream cheese will soften in 1½ to 2 minutes.
5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping...a 4½ ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw!
7. Soften jello that has set up too hard—perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
8. Dissolve gelatin in the microwave. Measure liquid in a measuring cup, add jello and heat. There will be less stirring to dissolve the gelatin.
9. Heat hot packs in a microwave oven. A wet finger tip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
10. To scald milk, cook 1 cup milk for 2 - 2½ minutes, stirring once each minute.
11. To make dry bread crumbs, cut 6 slices bread into ½-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
12. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for about 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
13. Melt almond bark for candy or dipping pretzels. One pound will take about 2 minutes, stirring twice. If it hardens while dipping candy, microwave for a few seconds longer.
14. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nut meats will slip out whole after cracking the shell.
15. When thawing hamburger meat, the outside will many times begin cooking before the meat is completely thawed. Defrost for 3 minutes, then remove the outside portions that have defrosted. Continue defrosting the hamburger, taking off the defrosted outside portions at short intervals.
16. To drain the fat from hamburger while it is cooking in the microwave oven (one pound cooks in 5 minutes on high), cook it in a plastic colander placed inside a casserole dish.
17. Cubed meat and chopped vegetables will cook more evenly if cut uniformly.
18. When baking large cakes, brownies, or moist bars, place a juice glass in the center of the baking dish to prevent a soggy middle and ensure uniform baking throughout.
19. Since cakes and quick breads rise higher in a microwave oven, fill pans just half full of batter.
20. For stamp collectors: place a few drops of water on stamp to be removed from envelope. Heat in the microwave for 20 seconds and the stamp will come right off.
21. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
22. When preparing chicken in a dish, place meaty pieces around the edges and the boney pieces in the center of the dish.
23. Shaping meatloaf into a ring eliminates undercooked center. A glass set in the center of a dish can serve as the mold.
24. Treat fresh meat cuts for 15 to 20 seconds on high in the microwave oven. This cuts down on meat-spoiling types of bacteria.
25. A crusty coating of chopped walnuts surrounding many microwave-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium finely chopped walnuts evenly onto the bottom and sides of a ring pan or Bundt cake pan. Pour in batter and microwave as recipe directs.
26. Do not salt foods on the surface as it causes dehydration (meats and vegetables) and toughens the food. Salt the meat after you remove it from the oven unless the recipe calls for using salt in the mixture.
27. Heat left-over custard and use it as frosting for a cake.
28. Melt marshmallow creme in the microwave oven. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
29. Toast coconut in the microwave. Watch closely as it browns quickly once it begins to brown. Spread ½ cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 2 minutes.
30. Place a cake dish up on another dish or on a roasting rack if you have difficulty getting the bottom of the cake done. This also works for potatoes and other foods that don't quite get done on the bottom.

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BEVERAGES, MICROWAVE, MISCELLANEOUS

BEVERAGES

ORANGE SLUSH

3 c. water
3 c. sugar

Put in saucepan. Boil 2 minutes. Let cool.

1 (20 oz.) can crushed pineapple
1 can water
1 (12 oz.) can frozen orange juice, thawed out
6 or more bananas

Mix all together, put into 13x9 inch pan. Put in freezer. Stir 2 times while freezing. Takes 8 hours to freeze, 20 minutes to thaw before eating. Can be refrozen.

Karen Doty

HOT CHOCOLATE MIX

1 (8 qt.) box Carnation instant milk
1 (11 oz.) jar Coffee-mate
16 oz. Nestle Quik
1 lb. powdered sugar
1 bag miniature marshmallows

Fill cup 1/3 full of mixture and add hot water. I store in empty Crisco cans.

Sue Myers

RUSSIAN TEA

2 c. instant orange flavored drink
3/4 c. instant tea with lemon and sweetener added
1/2 tsp. ground cloves
1 (3 oz.) pkg. instant lemonade mix
3/4 c. sugar
1/2 tsp. cinnamon

Blend all ingredients together well. Store in airtight jar or container. Use about 2 teaspoons mixture per cup of hot water.

Nora Pierce

SPICED TEA

1 c. lemon flavored instant tea	3 c. sugar
2 c. Tang	1 1/2 tsp. cinnamon
	1 1/2 tsp. cloves

Mix ingredients well. Use 2 rounded teaspoonfuls to a cup of hot water.

Nora Pierce

REV. AND MRS. HARRIS' PUNCH

1/3 apricot nectar	1/3 7-Up
1/3 orange sherbet	

HOT SPICED PERCOLATOR PUNCH

1 (46 oz.) can pineapple juice	1/4 tsp. salt
2 (32 oz.) bottles cranberry juice cocktail	1 Tbsp. + 1 tsp. whole cloves
2 c. water	12 cinnamon sticks, 1 inch long
3/4 c. firmly packed brown sugar	Peel of 1 orange, cut into strips

Combine juices, water, brown sugar and salt in 24 to 30 cup percolator. Place cloves, cinnamon sticks and orange peel in coffeemaker basket. Assemble coffeemaker; plug in and percolate. Recipe makes about 25 (6 ounce) servings.

Nora Pierce

PUNCH FOR A CROWD

Make syrup by boiling:

1 1/2 c. water	1/2 c. sugar

Add:

1 1/2 c. lemon juice (canned or frozen)	3 c. tea
3 c. orange juice	5 c. water
1 1/2 c. pineapple juice	1 qt. ginger ale

Mix well and add ice.

Nora Pierce

HOT COCOA

7 c. nonfat dry milk
1 c. sugar
3/4 c. cocoa
1/4 tsp. salt

Sift and mix together. Add 1/3 cup of mixture to 1 cup boiling water.

Nora Pierce

BULK HOT CHOCOLATE MIX

1 lb. 9 oz. instant milk (dry)
1 lb. powdered sugar
11 oz. Cremora
1 (2 lb.) box Nestle's chocolate mix

I add a little raw chocolate if it is on hand. Combine all ingredients dry. Store in tightly covered container. For each serving, add 1/4 cup to 3/4 cup hot water. Top with marshmallow.

Nora Pierce

MISCELLANEOUS

HOMEMADE SHAMPOO

1/4 c. water
1/2 c. vinegar
1/2 c. dishsoap
2 tsp. mayonnaise

Mix ingredients in any suitable container. Apply to wet hair. Massage in well. Rinse thoroughly.

Nora Pierce

QUICK SHAKE COATING MIX

3/4 c. bread crumbs
1/4 c. flour
3/4 tsp. salt
1/4 tsp. garlic salt
Dash of poultry seasoning
Dash of pepper

Mix all ingredients well.

Nora Pierce

FANCY SHAKE AND BAKE

1 c. crushed herb stuffing cubes	1/2 c. grated Parmesan cheese
	1/4 tsp. garlic salt

Mix well. Dip chicken in milk or melted butter, shake in bread crumb mixture. Bake at 375° for 45 minutes.

Nora Pierce

** NOTES **

notes

notes

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